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What Meat Councils Are Doing for Trade Told in this Issue

Vol. 67

No. 18

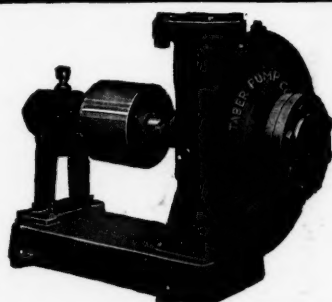
THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

[Trade Mark Registered U. S. Patent Office.]

OCTOBER 28, 1922

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the New Brecht Crescent Pneumatic Stuffer, which is made in 100 lb., 200 lb. and 400 lb. capacities.

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The machine is also equipped with an arrangement for raising the piston for cleaning purposes.

The cast aluminum tubes furnished with each machine should appeal to every packer from the standpoint of perfect sanitation.

More detailed information will be gladly furnished.



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THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March, 1879.

Vol. 67.

Chicago and New York, October 28, 1922.

No. 18.

What's the Matter with the Packing Business?

Packers Continue Discussion of a Problem the Settlement of Which Is Vital to Packer and Producer Alike

This is the fifth installment of the discussion on the packer's most absorbing problem today.

It is a matter of interest to the producer, as well, for if the packer cannot find a way to conduct his business at a profit, there will be that much less of an outlet for the producer. Packer and producer may be inclined to find fault with each other on occasion, but their interests are mutual, and their problems must be considered in that light.

Time was when the producer was interested only in disposal of his livestock to the highest bidder, regardless of what happened afterward. Today he is concerned as to the successful marketing of his raw material clear through to the consumer, for he now knows that way his permanent prosperity lies.

THE NATIONAL PROVISIONER publishes the letters which come to it on this subject as expressions of individual opinion, and as such they serve to reveal varying viewpoints, an analysis of which will be of interest and value to all.

The observations on a possible improvement in the method of handling inventory values, which appeared in the last issue of THE NATIONAL PROVISIONER over the name of Oscar G. Mayer, were a strikingly valuable contribution to this discussion. Mr. Mayer's talk on "Dead Reckoning" will mark a milestone in the evolution of packinghouse business methods.

This week additional comments on the "burning question" of the day are given.

Buy Right and Sell Right

A packer executive whose reputation for "sizing up the situation" is second to none, and who usually has very little to say in a general discussion, is moved to add the

following brief and pithy contribution to the record:

Chicago, October 21, 1922.

Editor The National Provisioner:

I have read with a great deal of interest the several letters that have been published in THE NATIONAL PROVISIONER on the subject "What Is the Matter with the Packing Business?"

Going directly to the point at issue, let us compare our business with other industries that buy their raw material. Any manufacturer will tell you that

1st—You must buy your raw material right.

2nd—You must keep your expenses of labor and overhead at the minimum.

3rd—You must know your selling cost.

4th—You must get a sufficient margin over cost to make a profit on your investment.

I am sure you could not find a manufacturer who would buy raw material knowing at the time he purchased that he could not take this material, manufacture it into the finished product, and sell it at a profit. The manufacturer who would do this certainly would not last very long.

Packer Is a Manufacturer.

Admitting that the packer is dealing in perishable product and product that fluctuates widely in price, it would seem, to be successful, that the packer must adopt some plan of working out his problem more in line with the general manufacturing

business. And on account of the perishable nature of our business one will necessarily have to regulate his business to fit general conditions from day to day, or week to week as they appear, bearing in mind that there are others in the business as well as himself, and that the others are not going to let him "get away with anything."

Therefore, we must forget, during the period of light supply, our killing capacity and regulate our buying according to the supply at hand, as during the flush of the season there is usually enough for all.

Another point that we must not forget is that our business is becoming more and more of an all-the-year marketing of livestock, and the seasonable days of extreme high and low prices will not be so much in evidence.

Therefore, I would say, let us all adopt the policy of "live and let live," and

1st—Buy our hogs right.

2nd—Buy very light unless they show a cut-out profit, and continue to do so until they do cut out at a profit.

3rd—Be satisfied to do a share of the business when profitable, and not crowd.

If these three points are adopted in our business and continued through the year, we will find no difficulty in standing seasonable declines on some products, and have a profit at the end of the year.

Sometimes the packer might be compared to an ostrich—he gets set to kill a certain number of hogs, sticks his head in the sand and lets her go—trusting to God that in the end he will come out all right.

PACKER NUMBER FOUR.

The Packer's Decalogue

A packer in the Middle West sends to THE NATIONAL PROVISIONER a communication which he calls simply

The Things to Remember.

1st—The function of the packing business is to take the raw material from the producer at the greatest possible price, and convert it into finished product and deliver it to the consumer at the lowest possible cost consistent with the safe conduct of the business, taking into consideration the risks involved and capital and facilities used.

2nd—That the packing business does not produce anything but exists (on a legitimate basis) when it receives a small remuneration each from the producer and consumer, and not all from either.

3rd—That the proper operation of the packing business has been revolutionized since before the war, and we have not properly recognized the change or been

Quick vs. Slow Chilling

How quickly can hogs be cut up after they are run into the chill room?

Practice has changed very materially in recent years, but not all pork packers know about it. At the request of an Ohio Valley packer THE NATIONAL PROVISIONER started a discussion last week on the "Practical Points for the Trade" page on this subject.

It is continued in this issue, on page 30, where some very valuable information will be found.

willing to adapt ourselves to the changed conditions.

4th—That we must eliminate surplus facilities both in the manufacturing and selling ends.

5th—That each must operate his business with regard to his individual business, and not spend so much time and money doing what we think we see others doing.

6th—We must look for profit and not for volume.

7th—Forget the Board of Trade.

8th—Remember that the marketing of livestock is an all-year-around proposition, and that the producer is organized and a good merchant.

9th—Leave past statistics alone. Most are unreliable and lead us to false conclusions, because conditions have changed.

10th—That you cannot pay more for an article than you can sell it for at time of purchase, unless you take a speculator's chance, which no legitimate business should depend upon.

Help Producer and Packer

The writer of the letter signed "Another Packer," in the earlier stages of this debate, was reckless enough, in discussing high hog prices, to express the opinion that at a certain period "the farmer got the gravy, while the packer got the grief." Thereupon an excitable editorial writer for a livestock paper took occasion to indict the whole industry for heartlessness.

This criticism would appear to be somewhat unreasonable, in view of the fact that it was the packing industry, under the leadership of Thomas E. Wilson, that brought about an era of co-operation between packer and producer which promises more for both than any other remedy now in sight. At the conference for the relief of farming interests held only this week it was Thomas E. Wilson who offered the resolution for practical action in this direction:

At any rate, "Another Packer" feels it incumbent upon himself to answer this criticism. He says:

Editor The National Provisioner:

I haven't a doubt in the world but what money has been lost in general farming since the war was concluded. However, it is a matter of record that producers have not lost money on their swine, but on the contrary, they have secured a hundred per cent increase on values in marketing their corn on the hoof. It is an admitted fact by any livestock raiser that the hog is the "gentleman that has paid the rent" for some time past.

The following is a quotation from a speech made at the packers' dinner by Warren T. McCray, governor of Indiana, who is one of the liveliest, largest and most intelligent livestock raisers in the state of Indiana:

"The feeding of hogs and cattle at this time is very remunerative. The farmers who are engaged in that class of agriculture are rapidly regaining their standing, and are rapidly coming back into an era of prosperity."

Interests Are Mutual.

There are no interests so closely associated, or more in harmony with one another, at this time than the livestock producer and the packer, thanks to such long-headed men as Thomas E. Wilson and Governor McCray. The prosperity of livestock interests and the packing industry depend one on the other.

As I have said before, the marketing of hogs is an all-the-year-around game now, and what both the packing industry and the livestock producer should demand and require is a more stabilized market, that

will regulate and modify the unnecessarily wide swings of the pendulum.

This can undoubtedly be helped, and certainly not hindered, by closer observation of the day-to-day hog buying, which at present permits of 50c to 75c a hundred breaks or bulges, that are brought about by nothing more or less than "bonehead" buying. Such wide fluctuations that occur in a day sometimes require a whole month to offset. Meanwhile, one or the other of the affiliated interests suffers unnecessarily.

Yours truly,
ANOTHER PACKER.

WILSON URGES AID FOR PRODUCER.

Co-operation of business interests of the country with the farmer and meat producer was promised in a resolution moved by Thomas E. Wilson, president of Wilson & Company, Inc., and passed at a very significant meeting in Chicago at which representatives of more than fifty leading railroads and manufacturing enterprises were present.

Mr. Wilson, in urging the resolution, pointed out the unfortunate phases of the general agricultural situation and declared that a plan promising co-operation would indicate the feeling on the part of leading business interests in favor of aiding agriculture effectively. While no magic cure was prescribed and none expected, agricultural leaders seemed to feel such a statement would do good in bringing together the business and agricultural interests of the country in a common cause.

As a result of the meeting, which was called by J. R. Howard, president of the American Farm Bureau Federation, for the purpose of acquainting the leaders of industry in Chicago with the general agricultural situation and the influence it is having and will have on industry, a committee of five men will be appointed to present the facts concerning the farmer to various chambers of commerce, national trade associations and banking institutions.

In addition to Mr. Wilson those who spoke included Alexander Legge, president of the International Harvester Co., and Julius Barnes, president of the United States Chamber of Commerce.

The resolution offered by Mr. Wilson is as follows:

"Whereas, the conditions that have prevailed in the agricultural industry for the last two years and still continue have produced among farmers of the United States a financial distress which has been and must be still further communicated to all industry and commerce; and

"Whereas, the remedy for these conditions is rather economic than legislative

and should be the concern of all the country's business institutions; therefore, be it

"Resolved, that we, as business men, shall use our best efforts so to present the facts concerning the agricultural situation to the business, transportation and banking interests of the country as to enlist their co-operation with farmers' organizations and other agencies in their efforts to correct these conditions; and be it further

"Resolved, that it is the sense of this meeting that as one means to this end, the addresses delivered today by Messrs. Howard and Legge should be printed and given wide circulation; and be it further

"Resolved, that a committee of five, with power to act, be appointed to present to the United States Chamber of Commerce, the commercial clubs, the national trade organizations, railway executives' committee and banking institutions the facts in this situation and to urge that they acquaint their memberships with these facts and with the acute necessity of their co-operation for the establishment of agriculture on a basis of sound prosperity."

PRODUCERS NEED LOWER RATES.

In an address before the Knife and Fork Club of Kansas City recently Secretary of Agriculture Wallace referred at some length to the effect on agriculture of the present high freight rates. He condemned interference with transportation caused by strikes and lockouts. He said:

There are two things about our transportation system which the farmers want fixed.

First, freight rates on agricultural products should be decreased. They are too high with relation to the prices the farmers get. Transportation is a part of production, so far as agriculture is concerned. The farmer pays the freight. He does not want the railroads to reduce freight rates so low that they cannot furnish efficient service. Service is important to the farmer.

But freight rates are now too high. The farmers want the railroad people to cut down their operating costs, to insist upon a fair day's work for a fair wage, to move their freight cheaper, and thus be able to cut down rates.

Second, some way must be found to break monopolies of both capital and labor and keep them at work. These quarrels between the railroads and the workmen, which hang up freight movement, must be stopped in some way or other. Farmers are both capitalists and laborers. There is more money invested in agriculture than in any other industry. There are more working people on the farms than in any other sort of work. But farmers get lower returns on their invested capital than the railroads get. They work longer hours and for much less pay than railroad workmen. Being both capitalists and laborers, the farmers can understand and sympathize with the just and lawful aspirations of both capital and labor.

HELPING WAR ON LIVESTOCK T. B.

Work being done by packers and others for the eradication of livestock tuberculosis in the Middle West is arousing great interest. This was shown recently when through the cooperation of Fred G. Duffield, vice-president of Jacob E. Decker & Sons, Mason City, Ia., several enthusiastic meetings were held at Mason City which were addressed by H. R. Smith of the National Livestock Exchange, Chicago. The result of these meetings was that at each meeting every one present voted to urge on the State legislature an appropriation of \$500,000 for the fight against tuberculosis. As Mr. Duffield has pointed out, the problem is to crystallize public sentiment so that definite action will result. At present there is great interest being shown throughout the Corn Belt.

Last Year's Hog and Product Markets.

What were hog receipts and prices a year ago? How did pork loins sell? What was the price of S. P. hams?

Can you answer these questions without looking up a lot of statistics?

Send for a copy of THE NATIONAL PROVISIONER'S new chart showing hog and product markets a year ago. Everything at a glance. Free to subscribers.

Meat Councils Advertise to Teach Consumers

"There is no substitute for meat," is the happy slogan of meat campaigns in several cities such as Cleveland in different parts of the country which are doing a great deal to educate consumers regarding the food value of meat and its usefulness.

In order to increase the consumption of meat these campaigns, in charge of the local meat councils, have advertised in a liberal way at carefully planned intervals. The result has been that hundreds of thousands of consumers of meat in the various territories are learning more of the food value of meat, are learning the names, values and proper preparation of the various cuts. They are also learning how to buy meat with greater wisdom and therefore with greater satisfaction.

Among the most successful of these campaigns is that being carried on by the Meat Council of Cleveland. Its success has been due to the carefully planned and executed publicity and advertising. It will be of interest, therefore, to meat councils and packers to know something of the methods of the Meat Council of Cleveland, about which there has been much comment because of their practical nature.

The Secret of Real Economy.

"Cleveland co-operates with the National Association of Meat Councils to reduce the cost of meat by using more of the less known cuts," was the announcement made in the first shot of the campaign. This was a full page advertisement in the leading Cleveland daily paper. The fact was pointed out that men who make a business of marketing meats have long recognized that the public is familiar with only a few of the many choice cuts.

As a consequence the meat council told its readers the burden of price has been placed on these few portions known to the buying public. The executive committee of the Cleveland Meat Council stated in the advertisement that they believed that a broader knowledge of the many other luscious portions with which the consumer is not familiar will have the effect of equalizing prices and to this end the public is invited to give its hearty co-operation.

The big point played up in the body of this advertisement was this:

"The secret of real meat economy is learning to select and cook your cuts." After this the following advice was given to the consumer:

"The digestibility and nutritiousness of meats do not depend on the cut. A cut from the shoulder digests as readily as one from the loin.

"But the flavor, digestibility and shrinkage are dependent upon right cooking. A well-known authority says her experience has proved that the highest percentage of edible meat has been obtained from meat loaf made from neck, chuck, plate or flank, with braised beef a close second, in tenderness, tastiness and economy.

"In this page on Friday of each week we will give recipes—practical and easy to carry out. Our chief aim will be to emphasize the fact that the less known cuts of meat can be prepared without much effort and at the same time offer a more attractive, appetizing and nutritious piece de resistance."

Shin Bone 80 Cents a Pound.

One of the most striking features of the campaign was an advertisement with the caption, "Shin Bone 80c a Pound," with a picture of an actual shin bone. It was then pointed out that that would be the price if every family insisted on having

shin bone for soup meat. This advertisement is reproduced in this issue of THE NATIONAL PROVISIONER.

The consumer is told in snappy language that there are many parts of a beef that are even more tender and tasty than porterhouse or sirloin, but that year after year both the bride and the experienced housewife are prejudiced in favor of a few popular cuts, or hesitate to try out something new.

Experimenting with some of these less known cuts, it is suggested, will prove a genuine pleasure, not only as a change of menu, but in proving that meat that cost less is often worth more and contains more protein.

Recipes so grouped and typographically arranged that when clipped they can be fitted in an ordinary sized cook book appear in each advertisement. These recipes teach the housekeeper how to make palatable and inviting dishes from the "cheaper but just as nutritious and succulent cuts," such as beef short ribs, rump roast, neck bone, flank steak, neck stew, brisket beef, pig hock and shoulder lamb. Attention is called to the fact that a booklet of recipes will be sent on request.

Arousing Consumer's Curiosity.

Some of the advertisements started off with clever stories to attract attention. For example, under the title, "The Hobo and Stone Soup," the following story was given:

"The story is told of a typical specimen of the genus 'Hobo' who, after knocking at the back door, asked the housewife in a plaintive tone if he might use her kitchen fire to make some 'stone soup.'

"Being naturally curious, she asked him how it was made. Mr. Hobo drew from his pocket a large round stone which he naively explained had unusual properties for soup making, and the good woman agreed to let him use her range.

"Mr. Hobo immediately got busy. Into the pot of boiling water he dropped the magic stone. Then he asked for a small onion, a carrot, then a potato, some salt and pepper, and finally, some meat. Before long the hobo had prepared a very tasty soup.

"There is a lesson in 'stone soup' that can be applied in every home. Meat extenders are the big factor in putting flavor and nourishment into the soups and vegetable stews of which they form a part.

"This leads to the lesson that meat extenders save money. Part of the art of cooking is the ability to prepare appetiz-

ing dishes from meat and other foods by combining both in such a way as to use a comparatively small amount of such cuts as neck, chuck, brisket, round or shank.

"The French housewife is particularly clever at making delicious stews and savory mixtures with a meat base that might seem decidedly 'stingy' to you. Yet the result that she achieves when she takes a quarter's worth of one of the above, some neck, or breast of lamb or of stewing veal, and adds bread, a few vegetables and seasoning, is a triumph of nourishment and appetizing qualities.

"The tried and proven recipes on this page are worthy of your attention. They will give your table new delights."

How to Shop for Meat.

Practical advice was given in some of the advertisements, as for instance in the advertisement which was headed, "How to Shop for Meat." It was shown that every butcher shop is a regular department store, carrying the main lines of beef, pork, lamb and veal. And the idea that was driven home to the housewife was: "When you go a-marketing for meat—ask questions!" Shop a bit, the consumer is told. "Find out what meats are in season—then you can take advantage of their plentifulness and purchase them at quite a saving in price."

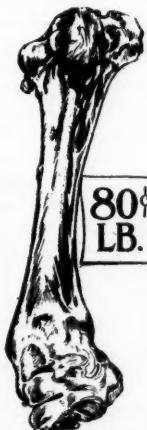
A number of advertisements were directed to the housewife to help her plan meals. One of these had the caption, "Meat Meals Are Real Meals." It went on to tell the housewife that "When you sit down to plan a real dinner, the first thing you think about is the meat. Isn't that true? Surely, because the meat is the foundation of every good dinner.

"With the meat planned, the rest of the meal naturally plans itself. Certain foods seem to go with certain meat dishes—roast pork, applesauce, browned potatoes, a fresh salad and a tasty dessert, and you're all ready to shop.

"Once you try it, see how easy it is to plan menus. Meat has a very important place in the daily order. Your meat man will tell you that many lesser known cuts are equally tender and delicious as the more popular, more expensive cuts. Try these receipts and prove it."

Another suggestion was to serve a real meat pie the next time there is company. It is vastly superior to many fancy dishes in flavor, tastiness and nutrition and will make a universal hit that will be a surprise.

"The meat pie, made with either fresh meat or leftovers, is one of the most popular dishes served by many families, because it is a whole meal in itself. It is



The Object of This Page is to promote economy in meat purchasing through a better knowledge of the less known, but equally nutritious, cuts of meat.

SHIN BONE 80c a Pound

THAT WOULD BE THE PRICE if every family insisted on having Shin Bone for soup meat.

There are many parts of a beef that are even more tender and tasty than Porterhouse or Sirloin, but we find year after year that both the bride and the experienced housewife are prejudiced in favor of a few popular cuts, or hesitate to try out something new.

Experimenting with some of these less known cuts will prove a genuine pleasure, not only as a change of menu, but in proving that meat that costs less is often worth more and contains more protein. Increasing demand for less known cuts will also tend to equalize prices.

BRAISED SHOULDER ROAST

Savory Nutritious Economical

Study the succulence of the Shoulder, the Chuck and the Brisket. They naturally require more time for cooking than Steaks and Chops, but are equally high in palatability and food value. Pressure cookers, waterline cookers, hot-water pressure cookers, Dutch ovens, etc., are helpful in obtaining good results, but are not essential.

When well cooked and attractively served as directed in the thoroughly tested recipes below, such cuts compare successfully with those that cost a shod to a half more.



HOW THE CLEVELAND COUNCIL CAUGHT THE CONSUMER'S EYE.

easy to prepare and is so hearty that it is usually served with no side dishes.

"The best meat for this purpose is found in the less familiar forequarter cuts that are comparatively inexpensive. Sliced or dried turnips, carrots or parsnips may be added to any of the recipes below if you are partial to these vegetables."

Other ideas that are played up are that a good meal brings a good mood and meat makes the meal complete.

"There is nothing in the world that produces such a sense of well-being as a good meal. And a good meal means meat—decidedly so.

"Rare roasts, carved thin and served with their own juices; delicious, crusty meat pies; pot roasts carefully cooked and attractively served; and last but not least an old-fashioned boiled dinner!

"The prospect of dinner, after one's appetite has been tantalized by the savory odors of meat cookery for half an hour or more, is almost sure to put anyone in a good mood.

"The satisfaction of tackling such a dinner, even if one has to carve the meat, makes a person feel well with the world, and that satisfaction is doubled by the knowledge that such tasty dishes as the following can be made from decidedly inexpensive cuts of meats."

There are a number of other points to be found in the copy. Each advertisement carries at its head in quotation marks the statement, "There is no substitute for meat." In this there is evidence of a need for offsetting the efforts of vegetarians made at the expense of meat. News is given, as for example, in this boxed statement that appeared in one advertisement: "According to our policy of keeping the public informed on the trend of the market the Cleveland Meat Council advises you that hams are now 15 to 20 per cent cheaper than they were thirty days ago."

Each advertisement carried the names and addresses of the members of the council and a reproduction of the emblem, and urged the reader to look for this emblem in the window of a butcher shop before buying.

Full page copy is used once a week and the campaign will cover a period of twenty-six weeks. This is advertising that has all the earmarks of altruism and is altruistic from the point of view of making the meat bill of the public lighter. There can be no doubt of its value to the retailer who knows that a lamb is not all legs and chops, a steer not all porterhouse steaks, and a pig not all pork chops.

Summing up the campaign purposes and informing retailers and packers how they can obtain material for a similar campaign, the following letter has been sent to the secretaries of all local meat councils by W. W. Woods, secretary of the National Association of Meat Councils:

"You will be interested to note the enclosed proofs of advertisements just published by the Meat Council of Cleveland in the course of its educational campaign on meat—its food value and its usefulness.

"These advertisements were published a week apart. They will be followed by advertisements of smaller size, the publica-

tion of which will continue during a number of months.

"Thus hundreds of thousands of consumers in the Cleveland territory will learn more of the food value of meat; will learn the names, values and proper preparation of the various cuts, and will learn how to buy meat with greater wisdom and hence with greater satisfaction.

"This is one of the ways in which the meat councils, now in operation in eleven cities, are helping to increase meat consumption by promoting a wiser use of meat and a better knowledge of its proper place in the diet.

"Matrices of the advertisements will be offered for sale to newspapers desiring to promote similar campaigns in other cities. The Institute of American Meat Packers made a quite substantial financial contribution to make the advertisements possible on condition that 'mats' be offered to newspapers in other cities and on the condition, among others, that no additional contributions be solicited from packers in other cities since the packers already have contributed through the Institute.

"Very truly yours,
"NATIONAL ASSOCIATION OF MEAT COUNCILS,

"By W. W. Woods, Secretary."

Recipes for Tasty Dishes from Cheaper Cuts

After the choice loin chops and roasts are cut, there are left the loin ends, which may be served as end chops, or as an end roast. This cut is less expensive, yet offers a most palatable pork roast.

ROAST LOIN ENDS.

Select the desired amount of loin ends. Wipe with a damp cloth. Place meat in roasting pan with salt, pepper and one onion. Add two cups of water and bake

in a moderate oven, allowing twenty minutes for each pound. About an hour before meat is done place in pan with meat, sour apples which have been cored. Fill the centers with raisins and bake until tender. Serve as a garnish on the platter with pork.

BUTT STEAK WITH PEPPERS.

Two pounds pork cut from butt, two green peppers, two onions, salt, pepper, flour, drippings. Cut pork into individual size pieces, put into frying pan, cover with sliced peppers, then sliced onion, season with salt, a little pepper, dust with flour. Add about one tablespoon of drippings and one cup of hot water. Let all simmer until tender. Lift meat, put on platter, cover with peppers and onion, make a gravy with drippings in pan and serve.

ROAST SPARE RIBS.

Two pounds or more spare ribs, bread dressing, salt and pepper, flour. Rub salt, pepper and flour well into spare ribs, roast in a hot oven until nearly done. Then cover it with a bread dressing, well seasoned, put back into the oven and roast until brown.

SOUTHERN POT ROAST.

One small pork shoulder, one medium onion sliced, two cups canned tomatoes, salt and pepper, two tablespoons flour. Fry out the trimmings in pan suitable for the roast. Remove cracklings and all fat but one tablespoon. Add flour and brown slowly. Add onion and brown slightly, then add tomatoes. Season the meat and add. Cook in a fireless cooker four hours, or in an ordinary oven, using a heavy iron or crockery pot.

It is more economical to buy a whole ham. The butt can be baked; the center sliced—fried or broiled; the shank boiled, and the rind used for seasoning.

BAKED HAM BUTT.

Three pounds butt. Remove skin, rub half cup light-brown sugar into the fat and press a dozen whole cloves into the fat surface. Place ham in a roasting pan, adding a cup of cider or hot water, and put in a moderate oven. Bake, allowing half an hour to each pound, or until the meat is tender, basting frequently if the roasting pan is not self-basting.

BAKED BEEF CROQUETTES.

Three-fourths pound beef from neck or shoulder, ground; two cups medium white sauce, one-half teaspoon salt, one-fourth teaspoon pepper; one teaspoon grated onion, and a little chopped parsley. To

"There is No Substitute For Meat"

See These Queer Domestic Animals

Illustrating How Many People Purchase Meat

The lamb that is all Legs and Chops



Thousands of people never buy any part of a lamb but the leg or chops. There are several other cuts of lamb and mutton just as choice eating.

The steer that is all Porterhouse Steaks



"What kind of meat today, John?" Says friend wife, "I get so tired of the same things day after day." Familiar remarks in every home. And yet the man who sells you meat will tell you that the majority of his trade seems to have no knowledge of meat outside of three or four cuts.

The pig that is all Pork Chops



Pork Chops are popular and will always be in demand, but you are getting up a dozen other cuts equally nutritious and appetizing.

MEAT KNOWLEDGE IS MEAT ECONOMY and will open a mine of gastronomic delights that will make any one of the three meals an O.C.A.H.O.R. looked forward to and also a pleasant memory.

The Recipes to the Right

If followed carefully will prove convincingly that many cuts you have not been buying can be used in many ways as the base of a variety of dishes that will be tender, savory, nutritious and enticing.

Among the other cuts of beef recommended for the meat specifications are:

- The Neck for stew, soup, boiling and beef loaf.
- The Chuck for stew, pot roast and chuck steak.
- Brisket for soup, boiling and corned.
- Short Ribs for roasting and pot roasting.
- Plate for boiling and corned.
- Rump for roasting, broiling and pot roasting.
- Round for loafs, pot roasting, stews, hamburger steak and braising.

Thanks for soup and beef a la mode.

HAMS

are now 15 to 20 per cent. cheaper than they were thirty days ago.

Clip and Save RECIPES

ROLLED SHOULDER OF LAMB

Remove skin and fat. Cut into four equal parts. Season with salt and pepper. Roll up in a cloth. Bake in a moderate oven for one hour. Slice and serve.

BREADED LAMB CHOPS

Season with salt and pepper. Dip in flour, then in egg, then in bread crumbs. Fry in hot oil. Serve with sauce.

JELLIED BEEF

Boil beef for four hours. Strain and add gelatin. Set in mold. Serve with sauce.

PORK CUTLETS

Season with salt and pepper. Dip in flour, then in egg, then in bread crumbs. Fry in hot oil. Serve with sauce.

Trade With Markets Displaying This Sign



ANOTHER STRIKING ADVERTISEMENT IN THE CLEVELAND SERIES.

the sauce add the ground meat and one cup bread crumbs. Cook until the meat is done and then turn on a flat greased plate to cool. Shape into croquettes, roll in sifted bread crumbs, place on buttered pan and bake until a crisp brown.

CASSEROLE OF BEEF.

One and one-half pounds of shin with bone removed; two diced potatoes; two tablespoons flour, one diced carrot, one diced onion, one teaspoon salt, one-fourth teaspoon paprika, one tablespoon tomato catsup. Cut meat into inch cubes, dredge with flour and sear in marrow fat. Into a casserole put the seared meat and diced vegetables in alternate layers, add seasoning and flour to each layer and then the water used in rinsing out the dish. Cover meat and place in oven and cook slowly until done. Cover with biscuit crust and finish cooking in oven.

BEEF STEW WITH DUMPLINGS.

One pound beef cut from flank or plate, four cups potatoes cut in one-fourth inch cubes, one-half small onion sliced, one-fourth cup flour, one-half teaspoon salt, one-fourth teaspoon pepper, one-third cup each carrot and turnips cut in half-inch cubes. Wipe meat, remove from bone, cut in one and one-half inch cubes. Dredge with seasoned flour. Cut some of the fat in small pieces and heat in frying pan—add meat. Sear meat in fat and place in deep kettle. Rinse out frying pan with boiling water, add to meat and boil five minutes, then simmer until tender. About three hours will be needed. Add carrot, turnip and onion the last hour of cooking. Add potatoes to stew fifteen minutes before serving time. If dumplings are added allow fifteen minutes for cooking.

DUMPLINGS.

Two cups flour, four teaspoons baking powder, two-thirds cup milk, one teaspoon butter, one-half teaspoon salt. Mix and sift dry ingredients; add butter and cut in with knife. Stir in milk slowly. Drop dumplings on to a saucer of flour, cover lightly, then lift into boiling stew. Cover and cook without removing cover for fifteen minutes. Be sure there is sufficient liquid in stew before adding dumplings to keep stew from sticking, but do not have the liquid come up over the meat and vegetables, or dumplings will be soggy.

MEAT AND RICE CASSEROLE.

Spread greased baking dish with layer of fresh ground beef or with left-over cooked lamb, chopped fine. Sprinkle with salt, pepper, grated onion and either fresh or canned tomatoes. Add thick layer of cooked rice. Add a second layer of meat and seasoning, a second layer of cooked rice, and then for the top another layer of meat. To get the best flavor for this dish the bottom and top layers should be of meat, so that they will get brown and crisp. Finely chopped green peppers may be added if desired. After the layers are arranged in dish, moisten with milk or with the water in which the rice was cooked. Bake in a moderate oven covered the first half hour, then uncovered to brown the last half hour.

IRISH STEW WITH DUMPLINGS.

Two pounds lamb or mutton (neck), carrots, turnips and potatoes, seasoning. Wipe and cut in pieces the mutton. Put in kettle, cover with boiling water, and cook slowly two hours until tender. After cooking for an hour add vegetables cut into small pieces. Thicken with one-fourth cup flour, diluted with water to form a paste. Season and serve with dumplings.

PLANK STEAK, PAN BROILED.

Put into a hot frying pan. Do not add any fat. Cook quickly at first, turning the steak as soon as it is browned, then reduce the heat and cook from five to ten minutes. The result is a juicy, palatable piece of meat. Place the meat on a platter. Put two or three tablespoons of water and a little beef drippings into the pan, bring to a boil and pour over the meat. Add pepper and salt to season.

Eastern Ham Campaign Scores a Big Hit

The ham campaign in the East is working out famously, according to reports from everywhere. As a result of the efforts in New York, Philadelphia and Baltimore, hams have been moving in much better volume and it is felt by such veterans in the industry as Albert Rohe that the effect of the campaign was seen very clearly in September and will be seen to a greater degree in later weeks than they have been up to date.

Recently at a meeting in New York of the Meat Council of New York the results of the campaign were discussed and nearly every retailer present at the meeting of the New York Meat Council declared himself satisfied that the drive was yielding results. Most of the retailers reported a large increase in business.

Albert Rosen, who owns a chain of retail shops in Brooklyn, staged a big ham sale and moved a large volume at twenty-two cents a pound.

Kramer Bros. reported heavy sales in each of their dozen shops in Manhattan.

Posters Sell More Hams.

August Grimm, who operates a high-grade shop in the exclusive Park avenue district, found that even under these conditions more ham could be sold if posters were displayed and sales effort directed toward hams. His overhead is high, but even so he was able to name special prices, and he will continue this policy during the coming month.

One of the Washington Heights delegates to the council reported that that district was getting into the campaign strong and that the posters generally were being displayed.

G. A. Handley asked the secretary of the

meat council, Pendleton Dudley, whether he thought the increased sales in the Manhattan district were due to lower prices or to advertising and publicity efforts. He referred the question to Albert Rosen.

Mr. Rosen replied: "Low prices without a doubt caused the increase in sales."

Moe Loeb then asked the following question: "Why was it then that you couldn't sell beef plates last winter for five cents a pound?"

"The situation is quite different now," replied Mr. Rosen. "At that time consumers had plenty of money. Conditions have changed now and they are trying to make their dollar stretch a long way."

One or two of the retailers agreed with Mr. Rosen, and others expressed the opinion that the advertising and publicity drive which had awakened consumers to the fact that hams were a "buy" had been chiefly responsible for the movement. Packer representatives present agreed that as a result of the drive conditions had improved and they believed that one very favorable result would be the winning of consumers back to meat products.

Rohe Is Optimistic.

Albert Rohe said: "We are sold pretty well up to cure and we haven't been looking for an outlet. Nevertheless, we have felt the effects of the drive, and we believe it has been a good thing for the trade and our own business. It looks to me as if we would feel the effects of the campaign more in September and October than in August and I believe the drive should be continued during those months."

Someone at the meeting said that he had been in Detroit the day before and had noticed posters in nearly every meat shop that he passed. He went on to describe what he saw, as follows: "I stopped in a shop on one of the popular streets and found hams hung up all over one side of the shop. Several of the best known brands were there and the display was attractive. Meat council posters were hanging up and there was a big price sign, 'Ham 26 cents a pound.'"

"I asked the man behind the counter how business was going. 'Selling lots of hams,' was his reply. 'Can I sell you one?'"

Someone else told of conditions in Jersey City in these words: "They are getting aboard the campaign strong and one of the packers said his sales had jumped 40 per cent in a week. The Jersey City branch contains some meat dealers of the very first calibre and I predict that Jersey City's per capita sales of ham will lead the country."

Baltimore and Philadelphia.

Someone else had heard of Baltimore. He volunteered this information: "One of Greenwald's people was in New York today and told me that they were pushing out the posters down there, sending stories to the papers, and working hard to stimulate Baltimore consumers. Indications were that results would be good."

Secretary Dudley told of meeting the Philadelphia packers, a dozen or more of them, including representatives from the local firms as well as representatives of the Western houses. The local people were pretty well sold up, but agreed that a drive would be a good thing.

Jack Thomas, Wilson-Martin's advertising man, was delegated to put the cause before the newspapers, and he has stated that almost every paper in Philadelphia has accepted statements telling of the decline in ham prices and the opportunity offered housewives. They are also distributing posters and are planning to get out a poster of their own.

A. G. Hausmann told this story: "I sent posters around to my trade and next day an old customer called up on the telephone, saying, 'Vat's der matter mit you, Shorge? Got so much money you can gif pitchers away?'"

(Continued on page 52.)

The Convention Number

The Official Packers' Convention Number of THE NATIONAL PROVISIONER issued under date of October 14, reporting the proceedings of the Institute of American Meat Packers in 17th annual session at Chicago, was the largest and finest number published by THE NATIONAL PROVISIONER in the 35 years of its life. Its 220 pages are a compendium of industry information not to be duplicated anywhere outside the covers of "The Packers' Encyclopedia."

The demand for this issue was so great that the supply was exhausted the day it came off the presses. Some friends were late in ordering extra copies so much desired because of the contents of this number. They must be supplied.

THE NATIONAL PROVISIONER will pay 25 cents for every copy of this Convention Number of October 14 returned in good order to the THE NATIONAL PROVISIONER, Old Colony Building, Chicago. Send in your Copies, if you can spare them.

Court Rules on Packer Consent Decree

In a decision made public this week Justice Bailey of the Supreme Court of the District of Columbia denies the application of the California Co-operative Canneries for right to intervene in the "packers' consent decree" case, decree in which prevented packers from handling canned goods or other non-meat products. The California producers were injured by the working of this decree, since it reduced their distributive outlet and restricted competition.

The court decides that it cannot restore the status quo—that is, put the packers back in this field, since some of them already have disposed of their interests, and at a loss. It therefore denies the petition of the producers.

The main issue, which is one of jurisdiction, the court does not pass on. The decision will be appealed to a higher court, where this question of jurisdiction undoubtedly will be decided.

A synopsis of the court's ruling is as follows:

In the case of the United States of America vs. Swift & Company and others.

The California Co-operative Canneries has moved for leave to file an intervening petition in this cause, seeking to set aside or modify the consent decree heretofore entered. The interest claimed by the canneries in this suit is based upon a contract between it and one of the defendants, Armour & Company, under the terms of which the latter agreed to purchase from the canneries such products as Armour & Company might require for the period of ten years. The contract also contains a provision that in the case of material interference by governmental action Armour & Company might terminate the agreement upon sixty days' notice.

Claim Consent Decree Void.

The canneries claim that the consent decree entered is void, for these reasons: That it is a consent decree based upon an agreement made between the government and the defendants prior to the bringing of the suit, which provided that this suit should be brought and this particular decree entered by consent; that in the decree the defendants maintain the truth of the allegations of their answers, which deny any wrong doing on the part of the defendants, and that there was, therefore, not only no sufficient finding of facts to authorize the decree, but even, an expressed refusal to admit such facts; and, in addition, that the whole proceedings were a fraud upon the court.

None of the parties to the suit were before the court seeking to set aside the decree. It was entered on February 27, 1920, and, pursuant to its provision, several of the defendants have disposed of large interests in what have been called "unrelated commodities," doubtless in some cases at considerable loss. If the decree was set aside, it would be impossible to restore the status quo. Without going into the question of laches in the application for leave to intervene, if the petition sets up grounds which might be sufficient to avoid that descent, I think that the motion for leave to intervene should be overruled.

Under the present equity rules, no recital of facts upon which the decree is based is necessary, and the refusal of the defendants to admit any violation of the law may well have been a precaution against the use of such admission in a criminal prosecution, although the statute itself provides against such use. Parties

may compromise their differences, and the consent decree as between them is certainly of fully as binding force as a decree rendered after the fulfillment on the facts. That such a decree is entered pursuant to an agreement made prior to the bringing of the suit does not, in my opinion, render the decree less effective,

for the court has not been, by any deception as to the facts, induced to enter a decree which may be injurious to third parties, or in excess of the jurisdiction of the court.

If the decree was entered into by Armour & Company for the purpose of preventing the fulfillment of any legal obligation it might owe to the canneries under it, an action at law in the proper forum would afford relief.

Packers Have Best Business in Two Years

October has proved the truth of prophecies of the optimists in the packing industry. It has been a good month in the packing business, according to some authorities. In common with all industry, packers have recovered from the serious troubles of the past year and there has been a general stabilization effected. There has been an increase in the number of employes in the packing industry, according to the latest government reports. Demand for products has broadened quickly and products are moving much more freely. Reviewing the progress during the past month, Armour & Company say in part:

So far as the packinghouse industry is concerned, the month has been the best for two years. The demand was healthy for all products. Supplies have not been too heavy, qualities have been varied, operating costs have more nearly reached an equilibrium and the path ahead looks smooth.

Movement of the harvest, as well as heavy distribution of commodities generally, has brought about a car shortage. The scarcity of cars has handicapped the packing industry somewhat, both in the receipts of livestock and in the shipment of the finished product. But the big point is, things are moving.

Trading for foreign account was brisk, and is constantly becoming more widespread.

Collections have steadily grown from fair to good. The demand for products broadened quickly, and grew with strength until today storage stocks have been cut into deeply. The supplies that now are being held are no greater in quantity than the margin of safety requires. That condition shows that there has been no such thing as over-production during the last year and more. Reports from rural communities indicate that the season's crops are beginning to move freely into trade channels, and that means that money is beginning to go back to the farmer. The situation in the southern states has been showing especially gratifying improvement, and the South is rapidly recovering from its black depression of a year ago.

Another very encouraging feature of business this month is the agricultural situation. Farmers of the nation are going to do more than just "get by" this fall. They are going to find themselves on a much better financial plane than they had expected. Live stock prices this month are considerably higher than they were this time last year—hogs averaging about a dollar a hundredweight more, and cattle about fifty cents a hundredweight more. The choicest cattle are selling for approximately two dollars a hundredweight more than they brought last year.

The grain market has strengthened not a great deal, but sufficiently to give considerable encouragement to the farmers. Inasmuch as a great percentage of the cereal crops are marketed through live stock, the high price level of meat animals promises to give more than adequate returns to the farmer for his 1922 crops. This will be the first fall since 1920 that the farmer has been in a position to, or has had the mood to spend money for anything except

the barest necessities. His supply of things which he has to buy has constantly diminished and he has reached the point now where he must replenish it. Naturally, his purchases are going to stimulate the buying activities of all rural communities, which, in turn, will stimulate manufacturing, give laborers a larger earning power and wider employment to all branches of industry.

MONTANA PACKER BOOSTS SAUSAGE.

The Great Falls Meat Company, Great Falls, Mont., recently put on one of the most interesting displays at a fair held at Helena, Mont., which was in a sense devoted to Montana products since the company buys all its livestock within the State. The two members of the company in charge of the exhibit, Matt Brown and L. E. Tennyson, knew the kind of an exhibit that would appeal and they made it for the most part a sausage display. As an example of the extent of the display they featured all the following:

Leona sausage or ham bologna, Montana ham sausage, Montana minced ham, Montana lunch tongue, Montana luncheon special (Mosaic), head cheese, pickled head cheese, blood sausage, tongue blood sausage, liver sausage, Braunschweiger liver sausage, jelly tongue, minced corned beef, straight bologna, round bologna, Frankfort sausage, Vienna sausage, knackwurst, pork sausage, smoked pork sausage, mett style sausage, Polish sausage, veal loaf, ham loaf.

MEAT LEADS IN INDIANAPOLIS.

Slaughtering and meat packing is the leading industry in Indianapolis, according to the industrial census of 1919 for the State of Indiana, just issued by the United States Government. The total number of industries located in the city is given at 1,004.

The value of products of the meat industry in Indianapolis is shown to be \$104,805,746 in 1919, an increase of \$67,025,707 over their value in 1914, or 17 per cent. Practically four-fifths of the State's meat packing and slaughtering is done in Indianapolis.

Automobile manufacture comes second in the amount and value of the product. Foundry and machine-shop products are third, with flour mill and grist mill products fourth.

DENVER STOCKYARDS MOVIES.

Moving pictures of scenes about the Denver Stockyards have been recently prepared which will be used in the advertisement of the city of Denver throughout the country. The city of Denver is back of the enterprise, and the pictures were selected to give the people of other cities an opportunity to see something of the magnitude of Denver's business interests. The pictures of the stockyards, exchange building, packing plants and various interesting features of the yards were excellent, and have been much enjoyed by members of the livestock and meat packing fraternity who have witnessed the initial showing.

THE KEY MAN IN THE PACKING HOUSE

What the Foreman Can Do to Rebuild Profits

By W. B. Farris, General Superintendent, Morris & Company.

(EDITOR'S NOTE.—In two previous articles on this same general subject Mr. Farris discussed the topics of "Standard Product" and "Full Yields." In the present article he considers the factor of "Reasonable Cost of Production.")

Regarding reasonable cost of production, in the old days of the packing industry there was mainly one thought in the minds of the owner, the superintendent and the foreman. That thought was to obtain a lowest possible cost in the production of the product.

This thought, at that time, was no doubt a natural one, for the standardization of product and obtaining full yields was secondary. Not that there was no effort to make a good product, or to conserve product, but those two factors, at that time, did not play any great part in the packing industry.

Cost of production was first at that time as ever. But times and conditions have changed. The consuming public was growing more and more critical, demanding, as time went on, a better and a more uniform product. The producers, quick to realize the trade's demand, and seeing that the trade was willing to pay a better price for better product, gradually changed their policy and gave what was demanded. The result has been a higher standard product.

During that period the packer also began to realize that a greater amount of waste product could be conserved, and the result in that line followed in the footsteps of standard product.

With greater care, which is necessary to produce a standard quality of product, and greater conservation of product, which also requires the same care, the cost of producing was increased. But it must be understood that there is a limit to the amount of money that may be spent to produce a standard product or to conserve full yields and unless a foreman can keep the cost within a reasonable figure, he is not going to do a whole lot towards helping to build up profits.

Factors in Reasonable Cost.

What are the factors that enter into a "reasonable cost of production"?

1. Being thoroughly conversant with what is a fair day's work.
2. Knowing when one is getting a fair day's work.
3. Analyzing working conditions and equipment to see if useless handling can be overcome and a better plan of work can be secured through rearrangement.
4. Good judgment used in the selection of help.
5. Employment of efficient help and supervision to see that they are so placed where they will give the greatest efficiency.
6. Study of each employee's capabilities and certainty that he is on the right job.
7. Making sure that every employee in the department knows what duties are expected of him, what objective he is working for, and what result he is trying to get.
8. It is very important that no worker is handicapped by reason of misunderstood instructions, ignorance of method used or any other feature that will impair his usefulness.
9. A necessity is to analyze continually working methods in one's department with the viewpoint of eliminating useless

and unnecessary work, or duplication of work. The foreman should have in mind, at all times, improvements that will lessen the work and produce the same or better results.

10. Foremen should encourage the employees to develop greater skill and when this skill is developed, promote them to better positions.

11. A last factor is to maintain discipline in each department. Foremen should get a reputation for fairness and have no favorites.

Give Proper Instructions.

The proper instructing of your employees in their duties and for what reason they are doing them in that way is probably one of the most important of the eleven items mentioned and probably is also one of the greatest factors that helps to obtain a reasonable production cost.

Mr. L. H. Heymann often tells a story

which demonstrates clearly the point of instructing employees.

It seems that a noted railroad president had a hobby of interrogating workmen on his road as to their length of service, what work they were doing, why they were doing it, etc. His private car stopped one day along the side of a passenger train that had just arrived and an old chap made his appearance and started to strike the wheels of the passenger cars with a hammer. The president sized him up and asked him how long he had been doing that job. The old fellow replied, "About twenty years." "Well," said the president, "what are you hitting those wheels for?" The old chap looked up, scratched his head and replied, "I'll be d— if I know."

This same condition, to some extent, applies to your workmen, Mr. Foreman. They are not always thoroughly conversant as to why they are doing certain work. It is your business and it is your duty to see that this condition does not exist in your department.

(EDITOR'S NOTE.—This discussion of "Reasonable Cost of Production" will be followed by an article in the series which will deal with the vital problem "Co-operation or Team Work." This article will appear in an early issue.)

Quick vs. Slow Chilling of Hogs

In last week's issue THE NATIONAL PROVISIONER began a discussion of methods of chilling hogs, particularly on the advantages of quick vs. slow chilling. This was done in response to the request of a packer who asked these questions:

What are the advantages or disadvantages in cutting hogs that have been chilled at least 48 hours, in comparison with cutting warm hogs that have not been chilled at all; in other words, that are cut up inside of 24 hours after they have been slaughtered.

We would like to have some statistics showing the percentages for various cuttings. We would also like to know something about the appearances of the cuts and their selling qualities.

We would also like to know about the curing quality of the various cuts.

Last week THE NATIONAL PROVISIONER printed the answer to these questions by a superintendent who has had long experience. As was to be expected, opinions and views differ. Another expert criticizes the information there given in certain details as follows:

Editor The National Provisioner:

Referring to the discussion on quick chilling vs slow chilling of hogs, we have outlined what we think is a correct answer to the inquiry and give it herewith. You will note that it differs considerably from the statement of the superintendent which appeared last week, to which we take exceptions as follows:

(a) It seems the writer of this statement has the impression that the room temperature at the close of the chilling process should not be brought below 32°, in other words, below the freezing point of water. Neither pork nor any other meat will freeze at 32°. The actual freezing point varies somewhat, but it is not far from 31°.

It is practicable for meat to hang several days in a temperature even a little lower than this. It has been found that beef shipped across the Atlantic can safely be held in temperature 29½° to 30°. If

there is any freezing, it is just incipient frosting at the flanks.

Where hogs are to be cut on short chilling time, air temperatures as low as 20° are not in any way harmful.

(b) The shelving process suggested is usually harmful and the extra pumping is unnecessary. It is sometimes necessary where hogs are quite heavy to switch the heaviest of them back and hold an extra time in the chilling room. For houses handling light and medium sorted hogs this is not necessary.

Comparisons of Chill Room Practice.

The statement of this expert in answer to the inquiry is as follows:

Editor The National Provisioner:

Your correspondent, when asking a comparison in cutting hogs that have been chilled forty-eight hours with "cutting warm hogs that have not been chilled at all; in other words, that have been cut up inside of twenty-four hours after they have been slaughtered," is picturing a condition that can hardly be imagined in packinghouse practice. It would be very dangerous to let hogs hang twenty-four hours after slaughtering without any chilling, and if then cut the loins and other product to be sold fresh would be in such a soft and generally unattractive condition as to be unacceptable to most trade.

It seems therefore that what is wanted is a comparison of chill room practice; i.e., 48 hours minimum, with say 24 hours or even a little less in the chill rooms.

Advantages in Quick Chilling.

There are a number of advantages in quick chilling. Among the most prominent are:

1. A quicker turnover of the fresh product, hence quicker turnover of mercantile capital and somewhat more acceptable condition of cuts marketed fresh.

2. In times when trade is good and the largest practicable volume is desirable, chill room space can handle twice as much business.

In fact, it is entirely practicable to chill light and medium hogs in about 18 hours or 20 hours at most, and have them in good condition for cutting.

Many houses, particularly the smaller ones, use the same gang for cutting and killing. Of course they do the cutting first, so as to have the fresh cuts ready for the shipping room. With this practice it is obvious that a full 24-hour chill cannot be made, because the killing in many cases will not be finished until some time

(Continued on page 30.)

Practice in chilling and cutting hogs is fully discussed in "The Packers' Encyclopedia," where tables, tests and other data are given, taking the hog from the sticking rail clear through to the disposal of the by-products.

Have you ordered your copy?

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

CARS FOR PACKERS' SALT.

Salt has been put on the preference list by the Interstate Commerce Commission at the request of the Institute of American Meat Packers, and hereafter cars will be furnished for that commodity and service accorded it the same as with other food products. Packers have experienced difficulty in getting cars for salt and in getting roads to move them when they did have them, because salt was classed as dead freight and not as preferred freight.

INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

St. Louis Livestock Rates.—In a report by Commissioner Potter on No. 11566, St. Louis Independent Packing Co. et al. vs. Chicago & Alton, Director General et al., opinion No. 7891, 73 I. C. C. 459-65, the commission held rates on livestock from East St. Louis to St. Louis unreasonable and awarded reparation. It decided, however, that the failure of the defendants to accord stoppage in transit or marketing arrangements on livestock at East St. Louis when originating at southwestern points and destined to St. Louis, was not unduly prejudicial to East St. Louis. An order directs the carriers involved to establish, on or before January 6, the rates found reasonable from and after July 1.

The charges for the service performed by the Terminal Railroad Association and the Missouri Pacific, the carriers, the charges of which were particularly under fire, at the present time amount to \$20.10 per car. The commission found that the charges for switching livestock between municipalities on opposite sides of the Mississippi and Ohio rivers ranged from \$7 to \$16.50 but that at most of them the \$15 per car minimum was in effect.

The report treated the request for reasonable rates and the request for transit arrangements in distinct parts, its findings with regard to rates being as follows:

"We are of opinion and find that the combination rates applicable to the traffic here under consideration were and are unreasonable to the extent that the rates of the Terminal Association and the Missouri Pacific, used as components of such combination rates, exceeded or exceed the following: For the Terminal Association, \$6.25 per car from June 25, 1918, to July 21, 1920, both inclusive; \$5 per car from July 22, 1920, to August 25, 1920, both inclusive; \$7 per car from August 26, 1920, to June 30, 1922, both inclusive; and \$6.30 per car on and after July 1, 1922. For the Missouri Pacific, \$2.50 per car from June 25, 1918, to August 25, 1920, both inclusive; \$3.50 per car from August 26, 1920, to June 30, 1922, both inclusive; and \$3.15 per car on and after July 1, 1922. The rates found reasonable for application on and after July 1, 1922, will be prescribed for the future."

Vegetable Oil Rates.—The commission, in I. and S. No. 1673, import rates on vegetable oils from Pacific coast to C. F. A. and Canada, has suspended until February 14, Countiss' I. C. C. No. 1111 insofar as it provides for the application of a 75-cent rate to vegetable oils, imported through

Pacific coast ports, destined to group B points, as set forth in note 28, page 125, I. C. C. No. 1087. The suspension, apparently, was made on the protest of importers and users at New York City. Requests that the rate of 75 cents be not suspended were made by users at Cleveland and other interior cities and the importers on the Pacific coast.

Pacific coast interests objected to suspension on the ground that it would be ridiculous to insist upon rates to the East so high as to force the oil to use the Panama Canal route for distribution into the interior from the Atlantic seaboard, especially in view of the fact that the Pacific coast had empty tank cars that, unless given something to carry from the Pacific ports, would have to go back east empty.

Those objecting to the suspension of the proposed reductions took occasion to advise the commission that they were also opposed to the suspension of a rate of 65 cents proposed for Chicago, Kansas City and intermediate territory. They proceeded upon the assumption that the tariff proposing that reduced rate had been filed, but it had not, and the commission so advised those asking that it be not suspended.

Cottonseed Oil Rates.—No. 14311. The International Vegetable Oil Co. et al., Dallas, Tex., vs. Atchison, Topeka & Santa Fe et al. Unjust and unreasonable rates on cottonseed from points in Oklahoma to Fort Worth and Dallas; also in violation of the fourth and sixth sections of the act. Asks for reasonable rates and reparation.

Vegetable Parchment Paper Rates.—No. 14309. Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich., vs. Director General, as agent, Chicago, Kalamazoo & Saginaw et al. Unjust, unreasonable, discriminatory, prejudicial and preferential rates on paper, including vegetable parchment wrapping paper, from Kalamazoo to New York and Chicago. Asks reparation.

Dressed Poultry Rates.—No. 14310. Armour & Co., Chicago, Ill., vs. Director General, as agent. Unjust and unreasonable rates on dressed poultry and eggs from Hico, Austin and Waco, Tex., to Pittsburgh, Pa., via St. Louis. Asks reparation.

Fertilizer Rate Case.—Hearing in Docket 13719, Armour Fertilizer Works vs. Director-General, was held before Examiner Carter, in Chicago, October 18. The case is an appeal for reparation by the Armour Fertilizer Works for alleged excessive rates charged on three cars of dried blood from South Omaha and Denver to Bay Shore and Covina, Calif., between March 29 and April 9, 1919. The amount of the claim is \$209.39, the difference between the rates of 92.5 cents and 84.5 cents charged the Armour company and the 75-cent rate per hundred pounds which the claimant declares was applicable.

The claimant charged that the carriers, in issuing description of fertilizers, etc., restricting application to shipment in mixed carloads by making separate item of dried blood, was negligent in not declaring dried blood a commodity on the class E basis. Had the dried blood been placed on the commodity basis, the rate of 75 cents would have been applicable.

Witness for the Director General, defendant, claimed that the class rate charge of 92.5 cents and 84.5 cents, respectively, was fair on account of the very light shipment of the dried blood. Until November, 1919, he said, there was no other tariff to apply to dried blood except the class E tariff that was used.

Examiner Carter set November 18 for the filing of briefs.

R. R.'S AND REFRIGERATOR CARS.

The latest reports show that the steam railways of the United States had in their own service on January 1, 1922, a total of 60,768 refrigerator cars, whereas private corporations such as the packers and others, owned 36,200 refrigerator cars. The railway ownership was nearly twice as great as the private ownership.

Recent Court Decisions

The following digest of recent decisions of State and Federal Courts of interest to meat packers has been prepared by Briggs & Schmutz, Attorneys, 105 West Monroe St., Chicago, Ill. The cases reviewed are those appearing in the National Reporter System, published and copyrighted by the West Publishing Company, St. Paul, Minn.

Loss and Damage to Sheep in Transit.—In *Paradise Land & Livestock Co. vs. Davis*, agent, reported in the 207 Pacific Reporter, page 145, the Supreme Court of Utah in a decision handed down on May 23, 1922, affirmed a judgment in favor of the shipper.

On April 22, 1919, the shipper loaded out a shipment of sheep to be transported from Wendover, Utah, to Hyrum, Utah, and while they were in the possession of the carrier, by reason of rough handling and delay, many were killed and badly damaged causing great loss to the shipper. The shipper brought suit to recover his alleged loss and secured a judgment, from which judgment the carrier appealed. The higher court in affirming the judgment also remanded the same for modification on the following grounds: The shipper having declared the value of his sheep at \$5.00 per head on the contract of shipment he was entitled to recover this amount if he proved his loss. The jury in awarding the damages gave him \$4.00 per head on each head killed or damaged. The higher court modified the judgment by allowing the shipper \$5.00 per head for the stock killed and \$4.00 per head for the sheep injured or otherwise damaged.

Loss and Damage to Cattle in Transit.—The Court of Civil Appeals of Texas, Austin, in an opinion rendered April 12, 1922, in *Gulf, C. & S. F. Ry. Co. vs. Morris*, reported in the 241 S. W. 235, affirmed a judgment in favor of the shipper.

The shipper made a shipment of cattle from Coleman, Tex., to Foraker, Okla., and while they were in transit they were dipped in a solution to prevent disease. Upon delivery to consignee 29 head were dead. Suit was brought to recover the value of the cattle killed. The shipper recovered the sum of \$1,600.80 and the carrier appeals.

The higher court in affirming the judgment, held that the testimony of witnesses who made a business of buying and selling cattle was competent as to the market value of cattle, and they also having knowledge of the particular cattle in question, could give testimony as to what caused the death of the cattle, basing their opinion upon their many years' experience in the handling of cattle; also from the injuries the cattle received while in transit and from the appearance of the cattle after having been dipped.

RATING ON HOG STOMACH LININGS.

Effective November 15, 1922, the classification rating on hog stomach linings will be as follows:

	Official	Western
	Prsn't Prp'sd	Prsn't Prp'sd
Less-than-carload	...3 1	..
Carload3 4	3 4
Minimum weight increased from 21,000 to 30,000 pounds.		

This is on tariff authority of Consolidated Classification No. 3.

REFRIGERATOR CAR SHORTAGE.

There was a serious refrigerator car shortage in California in the latter part of September. Owing to the government order that coal be given priority over all other traffic, Eastern lines were unable to ship empties West, with the result that there were twice the number of refrigerator cars east of the Missouri River usual at this time of year.

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This table of contents refers only to Part 1—Packinghouse Practice. There is also Part 2—Statistics, which contains a mass of valuable facts and figures which every packer should have at hand. Part 3 is the Trade Directory, the first ever compiled for the industry, giving complete information of packers, sausage manufacturers, wholesalers, renderers, oil refiners, brokers and livestock order buyers.

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Handling Beef Offal
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Handling of Hides

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Hog Cooling
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TRADE GLEANINGS

The Wabash Packing Co., Wabash, Ind., has increased its capital to \$25,000.

The Croninger Packing Co., Shamokin, Pa., will shortly erect a new packing plant.

The New Zanesville Provision Co., Zanesville, O., will soon erect a new addition to its plant.

The Southland Cotton Oil Co., Corsicana, Tex., has in a recent fire suffered damage to its plant of about \$80,000.

The Balentine Packing Co., Greenville, S. C., has bought a property there, which is to be remodeled for a packing plant.

The Caddo Cotton Oil Co., Shreveport, La., has recently sustained a loss of \$100,000 by fire in its plant, according to report.

The Kaufmann Beef Co., Union Stockyards, Baltimore, Md., is planning to erect a new three-story plant to cost about \$125,000.

The Saval Livestock Co., Ogden, Utah, has been incorporated with a capital of \$50,000. Guy Saval is the president of the company.

Erection of a new cottonseed oil mill is being considered at Mexicala, Mex., by American capital, according to reports from Calexico, Cal.

The Grand Island Packing Co. is the new name of the Loup Valley Packing Co., which has been reorganized and will have a capital of \$100,000.

A new soap factory is being considered for Superior, Wis., by the North End Progressive Association to be erected at 1706-08 North Third street.

The Rowley Packing Co., Stannard street, Racine, Wis., has increased its output to such an extent since its incorporation in January, 1922, that it is making additions to its service.

The Martin-Katz Co., 4053 South La Salle street, Chicago, has recently been incorporated with a capital of \$250,000 to carry on a meat canning business. The incorporators are Charles E. Martin, Meyer Katz and John Rogers.

The National Provision Company, West

65th street, Cleveland, O., is going to erect a new packing plant in the near future. William G. Fletcher is president; R. A. Crider is first vice-president of the company; J. F. Roberts, second vice-president, and Dan F. Brickley is secretary and treasurer. The board of directors is composed of J. S. Crider, Julius Hildebrandt, Max Waack and George Stelt, in addition to the officers. During the last fifteen years, according to Mr. Fletcher, there has been an increase of over 100 per cent in meat consumption in Cleveland and only 15 per cent addition to Cleveland packing house facilities.

CENTRAL LEATHER HAS PROFIT.

The leather industry, which was one of the hardest hit during the business depression, at last appears to have joined the ranks of the major activities which have "turned the corner." The report of the Central Leather Company for the quarter ending September 30 shows a profit for the first time in about two years.

The net profit, after taxes, charges, etc., was \$758,074 for the quarter, which compares with a deficit of \$399,027 in the preceding quarter and a deficit of \$1,540,083 in the corresponding quarter of 1921. The total deficit is reduced to \$6,764,993. Total income for the third quarter was \$1,217,626, compared with a loss of \$1,080,531 in the same quarter last year.

FOREIGN EXCHANGE SITUATION.

Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Illinois.

Country.—Monetary unit.	Par value in U. S. money.	Value on Oct. 26, '22.
Austria—Krone	203	.000014
Belgium—Franc	193	.00395
Czecho-Slovakia—Krone	268	.0312
Denmark—Krone	268	.2010
Finland—Finmark	193	.0239
France—Franc	193	.0895
Germany—Mark	238	.00025
Great Britain—Pound	4.866	4.4425
Greece—Drachma	193	.0210
Italy—Lira	193	.03915
Japan—Yen	498	.4805
Jugo-Slavia—Krone	402	.0042
Netherlands—Florin	288	.3905
Norway—Krone	288	.1790
Poland—Polish Mark	*	.00008
Roumania—Leu	193	.0066
Russia—Rouble	515	.015
Servia—Dinar	193	.0169
Spain—Peseta	193	.1522
Sweden—Krona	268	.2678
Switzerland—Franc	193	.1805
Turkey—Turkish Pound	4.40

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

M. J. CONNELL PASSES AWAY.

Matthew J. Connell, treasurer of The Cudahy Brothers Company, Cudahy, Wis., died recently at his home at Milwaukee at the age of 55 years. Mr. Connell, who had been with the Cudahy Brothers Company for forty years, started as an apprentice there when he was 15 years old. Previous to the death of Patrick Cudahy, Mr. Connell was assistant secretary of the Cudahy Brothers Company. During the reorganization of the company he was chosen treasurer. His three brothers, James, William and Thomas, were all associated with the Cudahy company. James, the oldest, was with the company fifty years and superintendent when he retired.

TAKES OVER BRITISH MEAT CO.

The Western Union Investment Co. has agreed to acquire the British & Argentine Meat Co., Ltd., on the basis of 65s for the ordinary shares and 32s 6d for the preference shares, according to a cable from London, Eng. The authorized preference shares amount to £600,000 and the authorized ordinary shares aggregate £1,400,000. The Western Union Investment Co. is not known in stock exchange circles, but it is assumed to be an intermediary to effect a consolidation of the British & Argentine Meat Co., Ltd., with the Union Cold Storage Co., Ltd. The latter has an authorized capital of £1,480,000 6 per cent cumulative preference, £2,000,000 7 per cent cumulative preference, £1,000,000 10 per cent cumulative "A" preference and £300,000 ordinary.

MEXICO BUYS COLOMBIA CATTLE.

Mexican interests are buying cattle from Colombian ranches. About 5,000 head per month are being sent from one American-Colombian company, according to a report of the U. S. Department of Commerce. These will not be available for export in such numbers when the packing plant at Covenas, now being completed, is ready to operate.

SULLIVAN DECLARES DIVIDEND.

The Sullivan Packing Company of Detroit, Mich., has declared the usual quarterly dividend of 2 per cent on the preferred stock of the company, payable Nov. 1, 1922, to stockholders of record Oct. 20, 1922.

There Is Money in Tankwater

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Producer Acknowledges a Debt

That the efforts of the packing industry to further co-operation between producer and packer have been rewarded with success, and have resulted in lasting benefit to the country, has recently been publicly stated by a leading livestock breeder, Governor Warren T. McCray of Indiana. It is a source of satisfaction to meat packers to have such a man acknowledge in generous fashion the debt that "agriculture in particular and the economic life of the nation in general owe to this country's greatest industry—meat packing—especially as a consequence of the industry's actions during the past two years."

One of the reasons for this debt that is owing to the packing industry is that the recent regaining of the strength of the structure of business and agriculture in the United States has been in some considerable measure due to the attitude of packers toward the purchasing of livestock in the last two years.

For the livestock producer was able to maintain himself on a much better level than his neighbor who relied on grain. And he was able to do this because packers offered a spot cash market for every meat animal shipped to any public stockyard. This consistent and continuous policy enabled the farmer to market profitably in the form of hogs an amount of grain which would have overwhelmingly depressed agriculture had it been thrown upon the market in its original form. The extent of this service of packers to livestock producers cannot easily be measured in dollars and cents.

Finally, Governor McCray has said in a convincing way what some leading livestock producers have been thinking—that it is time for someone in public life to tell the truth about the packing industry. And one of the most important things that should be told, in the opinion of this producer, is that the packing industry errs not in taking too great a profit, but in taking too small a margin.

This is not a view held because of any feeling of charity towards the packing industry, but because many livestock leaders are coming to believe that the average rate of profit at which the meat packing industry has operated does not constitute a sufficient margin of safety for the production of livestock. For livestock production depends for its success upon a successful packing industry. And a successful packing business can never be built up unless there is the incentive of making a reasonable profit, which is rendered possible by being able to count upon a reasonable margin.

Food Officials and Margarin

A service was done for the margarin industry of the country by Dr. J. S. Abbott, secretary of the Institute of Margarin Manufacturers, in a recent address before the Association of American Dairy, Food and Drug Officials at Kansas City, Mo. In his remarks he made some constructive suggestions regarding ways in which co-operation between officials and the food trade might be brought about that have been received with favor in many quarters.

There are many laws regarding the manufacture and sale of margarin, both federal and state, and these are for the most part administered by food control officials. The federal government controls the manufacture and labeling of margarin and its sale down to the retailer. This means that in the marketing of margarin there must be taken into consideration not only a vast number of laws, many of them conflicting, but the practical matter of the administration of those laws by the army of food officials.

Dr. Abbott therefore addressed himself to the question: How can these laws and the regulations for their enforcement be made effective and uniform, or at least unconflicting? And he answers the question by asserting that the best way to solve the matter is by co-operation.

The method whereby this co-operation could be carried out, he stated, is one that has met with success before. Food control officials and feed manufacturers co-operated successfully in regard to the regulation of the food for livestock. The plan is to have the trade associations of the important food industries prepare briefs on the difficulties of complying with the food laws of the country on account of their conflict. Following this committee of the officials could study these and report on them, and their publication would aid in building up a literature on the problem of food control.

By these means there would grow up a feeling of mutual helpfulness and the result would be such knowledge on the part of officials that they would have no difficulty in giving a square deal to such industries as the margarin industry. For they would be in such close touch with the various groups that they would not be swayed one way or the other, but would be able to give just and mature decisions. And such decisions would be more valuable because they would reflect not only abstract justice but would also take into consideration the economic effect of any situation demanding a solution.

With this economic consideration as a background for determining a course of action in every case there is a chance for sound progress in the food industries.

PRACTICAL POINTS FOR THE TRADE

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Quick vs. Slow Hog Cooling

(Continued from page 25.)

in the afternoon, and it will be only say 19 or perhaps 20 hours between the time the first of the day's kill reaches the chill room and the time of commencement of cutting the following morning.

That this short-time chilling is practicable has been proven in many houses, some of which habitually cut hogs the next day after killing. Many others do this only when business is crowding and the excess volume is wanted. One superintendent of long experience states:

"Since changing over our refrigeration of hogs two years ago from direct expansion to brine spray system, we have had excellent results, and are now chilling hogs only 18 to 24 hours, and find this all that is necessary. Under the new system we have cured millions of pounds of meat, both for domestic and export trade, and we may say we have had virtually no retained meat at all."

The same party furnished a schedule of brine and chill room temperatures over two full days in hot summer weather as follows:

Brine Temperature to Sprays for Hog Coolers.
June 28, 1921.

Time.	Outside Temperature, 90° to 95°.		Hog room.
	Brine temp. entering shell cooler	Brine temp. leaving shell cooler	
8 a. m.	20	12	32
9 a. m.	22	14	32
10 a. m.	28	17	32
11 a. m.	28	17	32
12 noon	30	21	40
1 p. m.	32	21	40
2 p. m.	30	20	38
3 p. m.	32	21	38
4 p. m.	30	21	38
5 p. m.	28	20	36
6 p. m.	27	18	35
7 p. m.	25	17	34
8 p. m.	24	17	33
9 p. m.	23	16	32
10 p. m.	22	15	31
11 p. m.	22	15	30
12 m.	22	15	29
1 a. m.	22	15	27
2 a. m.	21	15	26
3 a. m.	20	15	26
4 a. m.	20	14	26
5 a. m.	20	14	26
6 a. m.	20	14	26
7 a. m.	20	14	26

Remarks—8 a. m. 1,245 hogs cooled. 10 a. m. Hogs taken out of room for cutting and fresh hogs run in at same time. 4 p. m. All hogs in cooler. 6 p. m. Doors closed and lights out.

June 29, 1921.

Time.	Outside Temperature, 90° to 95°.		Hog room.
	Brine temp. entering shell cooler	Brine temp. leaving shell cooler	
7 a. m.	24	14	26
8 a. m.	25	14	28
9 a. m.	26	16	30
10 a. m.	28	18	32
11 a. m.	30	21	36
12 noon	32	23	38
1 p. m.	32	24	38
2 p. m.	31	23	38
3 p. m.	32	24	40
4 p. m.	29	21	36
5 p. m.	27	19	36
6 p. m.	26	18	34
7 p. m.	24	17	33
8 p. m.	23	16	32
9 p. m.	22	15	31
10 p. m.	21	15	30
11 p. m.	20	14	29
12 m.	20	13	28
1 a. m.	19	13	27
2 a. m.	19	13	27
3 a. m.	18	12	26
4 a. m.	18	12	26
5 a. m.	17	12	25
6 a. m.	16	12	24
7 a. m.	16	11	24

Remarks—10 a. m. 1,250 hogs cooled. 12 noon. Hogs taken out of room for cutting and fresh hogs run in at the same time. 3 p. m. All hogs in cooler. 6 p. m. Doors closed and lights out.

[NOTE.—The only criticism of this schedule of temperatures is that the brine temperature, and consequently the air temperatures, were not quite low enough, particularly on the first of the two days.]

In earlier days, when many chill rooms were so ineffective, some houses made it a practice, after curing and trimming joints to go into cure, to shelve them in a low temperature room for further chilling. It can confidently be said that this practice, while helpful in some cases, has been a great detriment in many cases.

It is always desirable to test the interior temperature of hams just before cutting, and in that way make sure that the hogs are right for the block.

It is decidedly better to get joints into cure very quickly after cutting, for it must be remembered that not only temperature but time as well is a factor in the whole problem of the preparation of meat to be cured. Bacterial action, of course, starts immediately after the killing. It is checked by chilling. It does not entirely cease.

It is really safer to put joints into pickle with their internal temperature at 35° to 36° than to take an extra 24 hours to further reduce their temperature 2°, 3°, or even 4°. Of course, pickle must be right and at proper temperature, and if this is carefully looked after, no additional pumping is necessary.

EDITOR'S NOTE—Other opinions on this subject are invited. THE NATIONAL PROVISIONER will be glad to print them for the benefit of all.)

AM. PHOSPHATE IN HOG TANKAGE.

The following inquiry is from a Western packer:

Editor The National Provisioner:

Our by-products department is desirous of some information on ammonium phosphate (NH₄PO₄) as a constituent of digester tankage for hogs. We would appreciate answers to the following questions:

Is this product injurious to hogs?
What proportion is used in making 60 per cent protein tankage?

What is the source of supply?
Also, about what is the wholesale price per ton?

Can one detect ammonium phosphate in the appearance of the sample?

The Committee on Packinghouse Practice answers the inquiry as follows:

Referring to the inquiry from a packer in which he asks information regarding ammonium phosphate (NH₄PO₄) as a constituent of digester tankage for hogs, we find that there is no such chemical compound. It may be that he has in mind

ammonium sulphate (NH₄)₂SO₄, which is a fertilizer material, or it seems more likely that he has in mind calcium phosphate (CA₃(PO₄)₂), which is the technical term for bone phosphate.

Bone phosphate is not injurious to hogs. Ordinarily, there is sufficient bone phosphate in the usual run of digester tankage so that it is not necessary to build up this ingredient. Common steamed bone analyzes high in calcium phosphate, and is valued at \$25 to \$35 per ton, according to the analysis.

An excess of calcium phosphate in digester tankage would be noticeable as it would tend to give the tankage a light color.

Another expert gives the following information:

It is not clear as to why they think it necessary to use ammonium phosphate as a constituent in digester tankage for hogs. In making a digester tankage that is satisfactory for hog feed ammonium phosphate should not run over 13 per cent per ton. This will be obtained in usual run of tankage and has no protein value.

It is suggested that in making a satisfactory digester tankage you mix your full yield of blood and tankage together, eliminating all superfluous bones. This should give a tankage averaging between 11½ and 12 per cent ammonia, which will equal 58 to 60 per cent protein.

Phosphate, either bone or ammonia, is injurious to the hog.

The wholesale price is about \$60 per ton f. o. b.

Ammonium phosphate cannot be detected in the appearance of the sample without analyzing.

DRY OR SUMMER SAUSAGE.

The series of articles on the manufacture of dry or summer sausage, which began on this page on September 23, giving formulas and operating directions for several varieties of this product, was to have continued this week. The discussion on chilling hogs which began last week has aroused so much interest, however, that the sausage series is postponed to a later issue. The next article will give information concerning Cervelat, both in beef and hog casings.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces.
pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Steady—Trade Quiet—Hogs Slightly Better—Offerings Moderate—Hog Movement Well Cared For

The past week in the provision market has shown very little change in either hogs or products. The nearby positions of lard have been held steadily, and there has been very slight change in the January delivery. Ribs have been steady and hogs have improved a little from the previous low prices. The conditions of the market are not such as to attract any special attention at present. There is, however, some disposition to look for a fair movement of hogs, probably increasing as the season advances, but with the moderate stocks of products, the situation is not discouraging.

The monthly cold storage reports show the moderate supplies of product on hand. The total stock of lard in all positions is 75,631,000 lbs., compared with 119,754,000 lbs. on September 1, and the five-year October average of 86,231,000 lbs. The decrease in stocks this year has been in round figures 44,000,000 lbs., compared with a decrease last year of 65,000,000 lbs. The average decrease for the five-year period has been 37,000,000 lbs.

Stocks of other products are 490,000,000 lbs., a decrease from the September 1 figures of 129,000,000 lbs., compared with an average decrease of 144,000,000 lbs. The total stocks of beef are only 53,565,000 lbs., compared with the five-year average of 143,019,000 lbs. Taking the principal products, the total supplies of product on hand do not suggest any pressure of supplies on the market.

Cold Storage Stocks Compared.

The comparative figures of the principal products follow:

	Oct. 1. five year average.	Oct. 1. '21.	Oct. 1. '22.
Beef, lbs.	143,000,000	59,800,000	53,600,000
Pork, lbs.	559,100,000	471,900,000	489,500,000
Mutton, lbs.	9,500,000	5,900,000	3,500,000
Miscellaneous meats, lbs.	71,100,000	69,700,000	50,100,000
Total meats, lbs.	782,700,000	607,400,000	596,700,000
Lard, lbs.	86,200,000	85,100,000	75,600,000
Butter, creamery lbs.	104,500,000	90,100,000	96,400,000
Cheese, lbs.	76,600,000	62,400,000	62,900,000
Poultry, lbs.	31,100,000	25,600,000	25,900,000

The amount of lard produced in September, 1922, was 109,340,000 lbs., compared with 91,700,000 lbs. in September last year, and 113,600,000 lbs. produced in August this year. In view of the decrease of 18,000,000 lbs. in the production compared with last year, the decrease in stocks was quite impressive.

The export movement of product keeps fairly good. Shipments of lard last week were 19,600,000 lbs., compared with 9,100,000 lbs. last year, and meats 10,500,000 lbs., against 8,500,000 lbs. The movement of livestock at interior points showed some improvement in cattle compared with last year, with hogs about the same, but a decrease in the movement of sheep.

A good deal of interest was shown in Secretary Wallace's speech delivered at Hutchinson, Kansas, regarding the livestock conditions, and the efforts to control and supervise livestock movements and operations. The trade has been anxious to get an authoritative statement regarding the aims and possible operations of the law, and this statement of Secretary Wallace helped to clarify the situation.

New Livestock Reporting Service.

The statement by the Department of Agriculture regarding the plans and poli-

cies of the Department on livestock reporting service was received with interest. The plan which the department proposes to inaugurate is a reporting service for forecasting current livestock production, marketable supplies and commercial movement covering the corn belt and western range states. It is announced that the co-operation of many railroads, stockyards, packing plants and producers' organizations has been obtained for furnishing the data. The plan of the department includes the reporting of changes monthly in numbers of livestock on farms, the report showing births, purchase, sales, farm slaughter and deaths on a large number of farms used as typical for the country. The plan further includes semi-annual pig surveys in March and November; monthly reports of receipts and shipments of livestock from corn belt and western states; monthly reports showing pasture and feed conditions in range states; condition of livestock expressed in percentages of normal; estimates of the number of cattle on feed December 1, January 1, and possibly February 1, also of the number of sheep and lambs and an estimate of the possible calf and lamb crop in the range states about July 1 and January 1. These reports will be issued in addition to the reports heretofore issued.

Preliminary September Report.

The Department of Commerce in its preliminary reports of the livestock and provision movements for the month of September, gives the following important comparisons, 000 omitted:

	1921. Sept.	1922. Aug.	1922. Sept.
Cattle and Beef—			
Receipts, primary markets...	1,906	2,140	2,373
Shipments, primary markets...	911	1,035	1,241
Shipments, stocker and feeder...	395	490	597
Slaughter...	986	1,106	1,107
Inspected slaughter production, lbs.	406,110	437,813
Prices—Chicago:			
Cattle, corn-fed, per 100 lbs.	\$8.375	\$10.375	\$10.713
Beef, fresh native steers, lb.	\$0.160	\$0.155	\$0.155
Hogs and Pork—			
Receipts, primary markets...	2,655	3,037	3,062
Shipments, primary markets...	951	1,065	1,063
Shipments, stocker and feeder...	41	81	33
Slaughter...	1,697	1,976	1,917
Inspected slaughter production, lbs.	451,622	525,880
Prices—Chicago:			
Hogs, heavy, Chicago, per 100 lbs.	\$7.950	\$8.688	\$9.160
Pork loins, fresh, Chicago, per 100 lbs.	\$27.400	\$25.600	\$28.400
Sheep and Mutton—			
Receipts, primary markets...	2,618	1,951	2,241
Shipments, primary markets...	1,428	904	1,241
Shipments, stocker and feeder...	575	350	524
Slaughter...	1,200	1,021	1,008
Inspected slaughter production, lbs.	44,433	37,430
Prices—Chicago:			
Sheep, ewes, Chicago, per 100 lbs.	\$3.156	\$5.344	\$4.938
Sheep, lambs, Chicago, per 100 lbs.	\$8.813	\$12.438	\$13.031

A Year Ago at a Glance.

Have you seen THE NATIONAL PROVISIONER'S latest market chart, Mr. Pork Packer?

It shows the hog markets and the wholesale prices of both fresh and cured pork products a year ago, from October to April, at a glance.

Send for one and put it under the glass on your desk, or in your desk file. Free to subscribers upon application to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

PORK—The market was inactive, both east and west, with mess at New York \$29@29.50, family \$28@29, short clears \$22.50@28.50. At Chicago mess pork was quotable at \$25.

LARD—Demand slow, domestic and export, and the market weak. Prime western New York was quoted at 11.50@11.60c, middle western 11.40@11.50; New York City 11½c nominal, refined to the continent 12.75c, South American 13c, Brazil kegs 14c, and compound, New York, 11@11½c in car-lots. At Chicago regular lard in round lots was quoted at 05 over October, loose lard 27½c under October, and leaf lard 10¼@11c.

BEEF—The market was dull and steady with mess at New York \$11.50@12.50, packet \$12@13, family \$14@15, and extra India mess \$23@24.

SEE PAGE 39 FOR LATER MARKETS.

BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)
Liverpool, England, October 14, 1922.

Owing to the continual drop in Continental and Irish meats, our market has shown distinct weakness this week, which has resulted in a poor trade, with the exception of Irish cuts, which are scarce and in short supply. Canadian Wiltshires have suffered considerably, due to the decline in Continental and Irish, and American Wiltshires are almost neglected from the same cause.

Bellies have shown a further slight advance this week, being helped by Irish houses buying light weight bellies against the scarcity in light backs: Long clears and backs are wanted, more particularly the latter, as the market is almost bare. Cumberlands have been in strong request until today, when the further decline in Danish, bringing the price of Danish Wiltshires to almost the same as American Cumberland cuts has resulted in a lift up in the demand on Cumberlands, so that it seems, if there be any fair arrivals of Cumberlands next week, the price will have to be considerably reduced.

Long hams are still neglected. A. C. hams are only experiencing a fair demand, and then at prices under the board quotations and the cheap c. i. f. offers of certain well known brands for prompt shipment having caused buyers to withhold from purchasing until absolutely forced to by necessity. Squares have met a better demand owing to small supplies. Lard, due to the packers' houses selling freely, has had a severe set-back this week, and yesterday and today it has been freely offered at 68s 6d to 69s 6d with only a poor demand.

The colder weather now being experienced, and the big drop in values of Continental meats will probably help the demand and have the effect of clearing the market, and thereby giving a steadier tone to the American provision market here. Hams may improve if arrivals continue on the light side, but should there be any heavy arrivals we can look for a set-back in the price.

(For late cable advices see page 39.)

NEW YORK LARD EXPORTS.

Exports of lard and greases from New York from October 1 to October 24, 1922, according to unofficial reports, were as follows: Lard, 39,072,201 lbs.; tallow, 429,200 lbs.; greases, 2,422,400 lbs., and stearine, 155,200.



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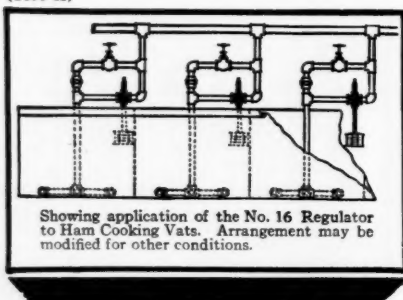
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HEALTHY PORK PRODUCT TRADE. Don't Expect Lower Hogs With Good Feeding Weather.

(Special Letter to The National Provisioner from Charles Sincere & Co.)
Chicago, October 25, 1922.

Live stock continues to bring fancy prices. There was a new record price made this week in live cattle, \$13.55 was paid on Monday. Best lambs are selling around \$14.75. While hogs at times have shown a little weakness, there is no material lowering of value in sight. Hogs are still hovering around 9c. Best quality brought \$9.75 this week.

We do not look for hogs to sell very much lower until the weather gets in a condition where feeding will not be as favorable as it is at present. This is perfect weather for putting on fat and, as the farmers ideas have been stimulated by the recent advance in corn and encouragement from legislative authorities that the government is to stand for a better condition for the farmer regarding the prices, etc., he will obtain for his product, it is likely he will be in no hurry to market his hogs early this fall. There is plenty of corn in the country and the hogs are healthy and we do not anticipate the receipts to become heavy enough to affect the market to any great extent for some weeks.

There is a good healthy home trade in hog products, due to the healthy industrial conditions. Home consumption is enormous. This is proven by the light supply of products in the cellars regardless of the decreased exports.

Hardly Miss Export Trade.

Loss of export trade this year is hardly missed. Lard exports decreased from Nov. 1, 1921, to Oct. 14, 1922, 244,000,000 lbs., and bacon and hams decreased 82,788,716 lbs., as against the previous corresponding period. Nevertheless, there is less lard in Chicago now than there was at this time last year, or the year before.

We don't see why, with beef and mutton alive selling from 4 to 5c over hogs, hog products will not continue to be in big demand, owing to comparative cheapness. This is the time of year when pork is popular, and pork is a workingman's food. As we have said several times recently, with beef and mutton continuing at present prices it will be a struggle to get hogs to a much lower level.

While the prices of many of the cuts of hogs enters largely into the value of lard, as compared to the price of live hogs, the present values of the cuts would put January lard at present prices on a basis of 7c hogs, and 7c hogs are a long way off. This makes January lard look cheap. There will only be lard enough made for some time to take care of the regular demand and October and November lard is too low.

Butter is now retailing as high as 55c. In a month from now it will be selling from 60-65c. In Europe lard to a great extent takes the place of butter. It is the cheapest necessary food today on the list and we will be very much disappointed if it does not sell very much higher in the next 30 days.

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, October 25, 1922.—Quotations on green and sweet pickled meats f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 15c; 10-12 lbs. avg., 15c; 12-14 lbs. avg., 15c; 14-16 lbs. avg., 15c; 16-18 lbs. avg., 14½c; 18-20 lbs. avg., 14½c. Sweet pickled,

8-10 lbs. avg., 16½c; 10-12 lbs. avg., 16c; 12-14 lbs. avg., 16c; 14-16 lbs. avg., 16c; 16-18 lbs. avg., 16c; 18-20 lbs. avg., 16c.

Skinned Hams—Green, 14-16 lbs. avg., 16c; 16-18 lbs. avg., 16½c; 18-20 lbs. avg., 16c; 20-22 lbs. avg., 14½c; 22-24 lbs. avg., 14c. Sweet pickled, 14-16 lbs. avg., 17c; 16-18 lbs. avg., 16½c; 18-20 lbs. avg., 16½c; 20-22 lbs. avg., 14½c; 22-24 lbs. avg., 14c.

Picnic Hams—Green, 4-6 lbs. avg., 12c; 6-8 lbs. avg., 11½c; 8-10 lbs. avg., 9½c; 10-12 lbs. avg., 9c. Sweet pickled, 4-6 lbs. avg., 12c; 6-8 lbs. avg., 11½c; 8-10 lbs. avg., 9c. Sweet pickled, 4-6 lbs. avg., 12c; 6-8 lbs. avg., 11½c; 8-10 lbs. avg., 9½c; 10-12 lbs. avg., 9c.

Clear Bellies—Green, 6-8 lbs. avg., 21½c; 8-10 lbs. avg., 19½c; 10-12 lbs. avg., 17½c; 12-14 lbs. avg., 17½c; 14-16 lbs. avg., 16½c. Sweet pickled, 6-8 lbs. avg., 23½c; 8-10 lbs. avg., 22c; 10-12 lbs. avg., 20c; 12-14 lbs. avg., 19½c; 14-16 lbs. avg., 18c.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, October 25, 1922.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 28@31c; green hams, 8-10 lbs., 20c; 10-12 lbs., 19c; 12-14 lbs., 17½c; green clear bellies, 8-10 lbs., 21c; 10-12 lbs., 19c; 12-14 lbs., 17½c; green rib bellies, 10-12 lbs., 19c; 12-14 lbs., 18c; sweet pickled clear bellies, 6-8 lbs., 21c; 8-10 lbs., 21c; 10-12 lbs., 20c; 12-14 lbs., 19c; sweet pickled rib bellies, 10-12 lbs., 20c; 12-14 lbs., 18½c; sweet pickled hams, 8-10, 18c; 10-12 lbs., 17½c; 12-14 lbs., 17c; dressed hogs, 16½c; city steam lard, 11½c; compound, 11@11½c.

Western prices: Pork loins, 8-10 lbs., 26@27c; 10-12 lbs., 25c; 12-14 lbs., 24c; 14-16 lbs., 23c; skinned shoulders, 17c; boneless butts, 25c; Boston butts, 20@22c; lean trimmings, 17c; regular trimmings, 14c; spareribs, 15c; neck ribs, 7c; kidneys, 6c; livers, 4c; pig tongues, 15½c; pig tails, 12c.

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Oct. 21, 1922, with comparisons.

	PORK, BBLs.	
	Week ended Oct. 21, 1922.	Week ended Oct. 21, 1922.
United Kingdom.....	37	5,955
Continent.....	887	190
So. and Cent. Amer.....	1,427
West Indies.....	165	10,833
R. N. A. Colonies.....	720
Other countries.....	1,500
Total.....	1,052	227

BACON AND HAMS, LBS.	
United Kingdom.....	3,860,500
Continent.....	2,441,000
So. and Cent. Amer.....
West Indies.....
R. N. A. Colonies.....
Other countries.....
Total.....	9,471,000

LARD, LBS.	
United Kingdom.....	3,643,369
Continent.....	9,416,844
So. and Cent. Amer.....
West Indies.....	10,000
R. N. A. Colonies.....
Other countries.....
Total.....	13,070,213

RECAPITULATION OF THE WEEK'S EXPORTS.	
From—	Pork, lbs.
New York.....	887
Boston.....	1,362,000
Philadelphia.....	5,000
New Orleans.....	165
Montreal.....	4,329,000

Total, week.....	1,052	9,471,000	13,070,213
Previous week.....	1,095	10,079,500	10,076,630
Two weeks ago.....	474	8,883,500	13,933,792
Cor. week, 1921.....	227	5,641,500	4,468,396

Total, week	1,052	9,471,000	3,070,213
Previous week	1,095	10,079,500	10,076,630
Two weeks ago	474	8,883,500	13,932,792
Cor. week, 1921.....	227	5,641,500	4,468,296

Comparative summary of aggregate exports, in lbs.,
from Nov. 1, 1921, to Oct. 21, 1922:

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A very strong market in tallow the past week was noted in all quarters, and while no important transactions were traceable, the market was higher, and many rumors of sales were current, with some talk of sales of good grades of tallow at eighty cents New York. While these reports lacked confirmation, there were those who felt that it was quite probable, and at any rate the feeling was that the next official sales of extra would be close to that figure. In all quarters extra at New York was quoted at 7½¢@8¢, or 7¼¢ nominal. There were no offerings below eight cents. At Liverpool, Australian tallow was quiet and unchanged during the week with choice at 39s 9d and good mixed at 37s 3d. At the London tallow auction 1,916 casks were offered and 1,120 casks sold; prices unchanged. At New York prime city was 6½¢ nominal, special loose 7½¢ nominal, extra 7½¢@8¢, edible 8½¢ nominal. At Chicago packers' No. 1 was 7¼¢@7½¢, packers' prime 8¢@8¼¢, and edible 8¼¢@8½¢.

OLEO STEARINE—A very strong market in stearine existed all the week with steadily advancing quotations, and with a moderate volume of trade. Sales locally were reported as high as 11¢, and sales were reported at 10¼¢ for shipment from the west, equal to around 11½¢ New York. Offerings were moderate, and demand reported as fairly good. At New York elec was quoted at 11¼¢@½¢, and at Chicago 10¢@10½¢.

OLEO OIL—The market was quiet but steadier with extra at New York 11¼¢ nominal, medium 10½¢ nominal and lower grades 9½¢ nominal, while extra at Chicago was 10½¢@¼¢.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL—With the weakness in pure lard, the demand for lard oil was limited, but nevertheless offerings were light, and the market as a whole steady. Edible at New York was quoted at \$1.10 per gallon, extra winter 93¢, extra at 88¢@90¢, extra No. 1 at 81¢@83¢, No. 1 at 78¢, and No. 2 at 76¢.

NEATSFOOT OIL—A better demand was reported for the higher grades, and the undertone was firm. At New York pure oil was quoted at 97¢@99¢, extra at 84¢@85¢, No. 1 at 76¢@77¢, and cold pressed at \$1.35@1.40.

GREASES—With offerings light, and available supplies limited, the market has ruled strong in the east, with a fairly good demand in evidence at all times. At New York yellow and choice houses were quoted at 6¢@6¼¢, brown at 5½¢@6¼¢, and choice white at 8½¢ nominal. At Chicago brown and house were 6¼¢@6½¢, yellow 7¢@7¼¢, and choice white at 8¢@8¼¢.

U. S. CORN AND DANISH BACON.

American sales of bacon on the British market for the first seven months of this year exceeded Denmark's by some 12,000 tons, but the Danish trade was worth in money nearly \$10,000,000 more than ours, the Department of Commerce says. Complementary to this, Danish imports of American corn rose from 95,203 tons in the first six months of 1921 to 152,992 tons in the same period of 1922, according to Special Representative Dennis of the Department of Commerce.

"Here is a situation," Dr. Dennis says, "doubly interesting to the American agri-

cultural trade. Sales of American corn jumps as Danish hog production increases, but by the same token we are steadily losing the lead which our bacon trade obtained in British markets during the war. The British customer demands firm-fleshed bacon with a minimum of fat, while the typical corn-fed American hog is chunky and overfat for British trade. The Danish producer bends every energy to cater to the particular wants of the British trade."

PROFITS IN WYOMING HOGS.

The development of general hog ranches in northern Wyoming is proving, according to reports, to be more productive of financial returns than the raising of cattle or sheep, according to reports. A couple of ranchers recently drove 100 head of hogs from their ranches to Cadiz, a dis-

tance of around 40 miles, from which point they were shipped to Sheridan, Wyo., for butchering.

It is said that none of these hogs was more than 14 months or less than 12 months old. They averaged 224 pounds. Three of the hogs were found to have lost an average of four pounds. The price f. o. b. Sheridan was 9 cents per pound, which means an average price of a little better than \$20.

Local Wyoming producers claim there is more money in raising hogs at this price than there would be in raising cattle or sheep. The great trouble in raising hogs at a distance from the railroad is the transportation. If it is found that they may be driven or "trailed" successfully, it may mean a future for hog raising in Wyoming. Transportation by motor truck might solve the marketing difficulty.

Packinghouse By-Products Markets

Blood.

Chicago, October 25, 1922.

After the recent advance in blood the market during the past week has been quiet with little trading. Some sellers have raised their ideas to \$4.75, but there was practically no trading above \$4.50.

	Unit ammonia.
Ground	\$4.50@4.60
Crushed and unground.....	4.25@4.40

Digester Hog Tankage Materials.

As reported last week digester materials are very scarce. Many producers have contracted ahead and there has been little trading, although what there was took place at higher prices. This higher level was due in the main to the fact that supply is small.

	Unit ammonia.
Ground, 11½ to 12% ammonia.....	\$4.85@5.00
Unground, 10 to 11½% ammonia.....	4.60@4.75
Unground, 7 to 9% ammonia.....	4.35@4.50

Fertilizer Tankage Materials.

This market has been very quiet for the past week. There has not been much of a supply around, and on the other hand there has been a very narrow demand because of the carryover. Fertilizer manufacturers are not anxious to buy any large quantities, since there is plenty of time ahead before the spring and they feel that the market may react.

	Unit ammonia.
High grade, ground, 10-11% ammonia.....	\$4.00@4.25
Lower grade, ground, 6-9% ammonia.....	3.75@3.90
High grade, unground.....	3.75@3.90
Medium grade, unground.....	3.50@3.65
Low grade and country run, unground.....	3.00@3.25
Hog meal	3.50@3.60
Liquid stick	3.25@3.50
Grinding hogs, pigs' toes, dry.....	37@42

Bone Meals.

The market may be summed up this week as soft. While buyers have in some cases lowered their ideas the buyers have reduced theirs still more.

	Per ton.
Raw bone meal.....	\$36.00@40.00
Steamed, ground	25.00@27.00
Steamed, unground	22.00@24.00

Cracklings.

The market is strong for cracklings with very little around, but the prices are unchanged as follows:

	Per ton.
Pork, according to grease and quality.....	\$75.00@85.00
Beef, according to grease and quality.....	60.00@70.00

Glue and Gelatin Stock.

This market is about the same as last week. Prices are firm with the previous week, except edible pig skin strips which are quoted about \$5.00 higher.

	Per ton.
Calf stock	\$28.00@30.00
Edible pig skin strips.....	\$5.00@57.50
Rejected manufacturing bones.....	38.00@40.00
Horn pits	35.00@37.00
Cattle jaws, skulls and knuckles.....	24.00@26.00
Junk and hotel kitchen bones.....	28.00@32.00
Hog, calf and sheep bones.....	19.00@21.00
Sinews, pizzels and hide trimmings.....	

Mfg. Bones, Horns and Hoofs.

For the most part this market continues steady. There have been two quotations that advanced, however. Black and striped hoofs went up about \$5.00 and are now \$50.00 to \$55.00. White hoofs are quoted this week at \$80.00 to \$90.00.

	Per ton.
No. 1 horns.....	\$235.00@255.00
No. 2 horns.....	175.00@225.00
No. 3 horns.....	100.00@150.00
Culls	35.00@40.00
Hoofs, black and striped.....	50.00@55.00
Hoofs, white	80.00@90.00
Round shin bones, unsorted, heavies.....	60.00@65.00
Round shin bones, unsorted, lights.....	50.00@55.00
Flat shin bones, unsorted, heavies.....	55.00@60.00
Flat shin bones, unsorted, lights.....	45.00@50.00
Thigh bones, unsorted, heavies.....	60.00@65.00
Thigh bones, unsorted, lights.....	45.00@50.00

Hog Hair.

Demand for hog hair has been good again this week. Winter coil dried has been quoted at 3¢ f. o. b. production points and 6½¢ for processed, and in general the market is a little stronger than it was last week. Packers are resuming operations since values make it worth while again, but there is not much stock around as yet.

Pig Skin Strips.

The market during the past week has been mostly a nominal one with little trading. It is, however, a bit stronger. No. 1 tanner stock priced this week at 6½¢ per lb., with No. 2's and 3's going for gelatin purposes, if government inspected and frozen, at around 5¢ lb.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Oct. 25, 1922.—The tankage market is in a rather erratic state at present. Sales of ground have been made as high as \$4.50 and as low as \$4.00, and what the actual market is is rather a hard question to determine. Neither the French nor Germans have announced prices as yet for future deliveries of potash salts. Fertilizer manufacturers do not seem to be interested at these prices but the feeding people grab up about every lot of finely ground material suitable for their purpose that comes on the market.

There is practically no offering of blood here at present and numerous inquiries are being made with no offerings at hand.

Nitrate of soda remains steady at \$2.45 with quite a little business passing at that figure, mostly, however, to the chemical industry men who buy mostly as they need the material. The fertilizer manufacturers are pretty well covered by contract for October-November delivery in this section.

COTTON OIL SITUATION ANALYZED.

An analysis of the cottonseed oil situation for the months of August and September, 1922, with comparisons for the previous season of 1921-22, based on the federal census reports, taking in the seed, the crude oil and the refined oil statistics, has been prepared by Aspegren & Co., and makes a very interesting study. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	—Tons received—	1922-23.	1921-22.
On hand beginning of season.....	13,168	90,821	
August.....	48,816	120,291	
September.....	680,841	574,970	
Total.....	784,940	795,082	
	—Tons crushed—	1922-23.	1921-22.
August.....	48,816	90,821	
September.....	332,281	304,298	
Total.....	381,097	403,606	
	—Increase or decrease stock on hand—	1922-23.	1921-22.
On hand beginning of season.....	13,168	90,821	
August.....	+ 42,115	+ 21,496	
September.....	+ 347,940	+ 270,189	
On hand end of month.....	55,283	120,801	
August.....	403,223	390,970	
September.....	403,223	390,970	

†Estimated seed receipts at crude oil mills, season 1922-23.....3,700,000
On hand beginning of season.....13,168

Total.....3,713,168
Of which is so far crushed.....381,097
Destroyed at mills.....403,606
Seed on hand.....403,223
Seed still to be received.....2,928,228
403,223 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 120,966,900 lbs. crude oil, which at 9 per cent refining loss equals 110,079,879 lbs. refined oil or 275,200 barrels.
2,928,228 tons seed still to be received at 300 lbs. crude oil per ton is equivalent to 878,468,400 lbs. crude oil, which at 9 per cent refining loss equals 799,406,244 lbs. refined oil or 1,998,516 barrels.

†Based on last government cotton crop estimate of 10,135,000 bales.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	—Pounds produced—	1922-23.	1921-22.
On hand beginning of season.....	3,475,712	8,908,066	
August.....	13,354,344	29,360,850	
September.....	98,008,225	92,221,913	
Total.....	115,438,281	130,690,834	
	—Shipments—	1922-23.	1921-22.
August.....	11,100,435	28,706,076	
September.....	67,171,043	66,514,846	
Total.....	78,271,478	95,280,922	

On hand beginning of season.....11,100,435

August.....67,171,043

September.....67,171,043

Total.....78,271,478

On hand end of month.....55,283

August.....403,223

September.....403,223

Total.....381,097

On hand beginning of season.....13,168

August.....48,816

September.....680,841

Total.....784,940

On hand end of month.....55,283

August.....403,223

September.....403,223

Total.....381,097

On hand beginning of season.....13,168

August.....48,816

September.....680,841

Total.....784,940

On hand end of month.....55,283

August.....403,223

September.....403,223

Total.....381,097

On hand beginning of season.....13,168

August.....48,816

September.....680,841

Total.....784,940

On hand end of month.....55,283

August.....403,223

September.....403,223

Total.....381,097

On hand beginning of season.....13,168

August.....48,816

September.....680,841

Total.....784,940

On hand end of month.....55,283

August.....403,223

September.....403,223

Total.....381,097

On hand beginning of season.....13,168

August.....48,816

September.....680,841

Total.....784,940

On hand end of month.....55,283

THE NATIONAL PROVISIONER

On hand beginning of season.....3,475,712
August.....2,253,909
September.....31,487,182
Total.....35,216,803
On hand end of month.....35,216,803
August.....37,166,803
September.....35,400,912
Total.....72,567,715

DISTRIBUTION CRUDE OIL HOLDINGS.

	—Pounds—	1922-23.	1921-22.
At mills.....	3,475,712	5,729,621	
At refineries.....	1,041,907	867,431	
In transit to refineries and consumers.....	2,387,790	3,449,870	
Total.....	6,905,409	10,046,922	

CONSUMPTION OF CRUDE OIL AS CRUDE OIL.

	—Pounds—	1922-23.	1921-22.
At refineries beginning of season.....	1,041,907	1,041,907	
In transit beginning of season.....	2,387,790	2,387,790	
Shipped from crude mills up to last day of month indicated.....	11,100,435	78,271,478	
Total.....	14,530,132	81,701,175	

Left to account for.....4,324,062

Of which on hand at refineries.....4,317,301

and in transit.....17,738,852

Disappearance during season up to last day of month indicated.....6,761

Of which accounted for by exports of crude oil.....90,231

Consumed in U. S. A. as crude.....None

Not available.....Not available

Not available.....Not available

Not available.....Not available

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On hand end of month.

	1922-23.	1921-22.
August.....	105,779,172	155,807,806
September.....	52,974,737	87,340,533

DISTRIBUTION REFINED OIL HOLDINGS.

	—Pounds—	1922-23.	1921-22.
At refineries.....	154,039,622	96,827,292	42,454,913
At other places.....	4,540,745	5,153,552	4,341,570
In transit from refineries.....	5,270,993	3,798,328	6,178,254
Total.....	163,851,360	105,779,172	52,974,737

AVERAGE REFINING LOSS.

During August 10,206,070 lbs. crude oil yielded 9,154,778 lbs. refined oil—10 per cent loss, compared to 10.34 per cent loss last year.

During September 44,908,162 lbs. crude oil yielded 40,504,348 lbs. refined oil—9.81 per cent loss, compared to 9.14 per cent loss last year.

Total, 55,114,232 lbs. crude oil yielded 49,689,128 lbs. refined oil—9.84 per cent loss, compared to 9.64 per cent loss last year.

NOTE—In regards to exports, the government did not start separating crude oil exports from refined oil exports until January 1, 1922. In view of the fact that the duty on refined oil to Canada is practically prohibitory we can safely assume that all shipments to Canada have been of crude oil, and in compiling our figures of exports for the periods prior to Jan. 1, 1922, we have taken the official figures of the exports to Canada as being crude oil and the balance refined oil, and separated crude oil and refined oil exports accordingly. From Jan. 1, 1922, on, the government, as stated above, separates them, and our figures are the official ones.

SHIPMENTS OF REFINED OIL.

—Export pounds—

1922-23. 1921-22.

August.....1,679,265 4,688,123

September.....Not available 6,353,315

Total.....Not available 11,041,438

—Domestic pounds—

1922-23. 1921-22.

August.....65,577,701 98,809,812

September.....Not available 107,029,193

Total.....Not available 205,839,005

—Total pounds—

1922-23. 1921-22.

August.....67,256,966 103,557,935

September.....93,308,783 113,382,508

Total.....160,565,749 216,940,443

REFINED OIL—Summary in Barrels of 400 Pounds.

—Produced—

1922-23. 1921-22.

Old crop stock.....409,628 570,659

August.....168,142 258,805

September.....233,272 283,456

Total.....533,851 700,702

—Consumed—

1922-23. 1921-22.

August.....168,142 258,805

September.....233,272 283,456

Total.....401,414 542,261

—On hand—

1922-23. 1921-22.

August.....284,448 389,519

September.....132,437 218,351

Total.....416,885 607,870

Seed on hand will produce.....275,200 278,762

Crude oil on hand will produce.....124,910 117,684

Seed still to be received will produce.....1,998,516 1,584,886

Total.....2,531,063 2,199,683

Less approximate minimum carry-over for end season, Aug. 1, 1923.....600,000

Available for coming two months.....1,931,063 1,765,358

Consumption for first two months.....1,200,707 1,271,176

Monthly average consumption for last ten months.....119,106 117,066

Monthly average consumption for all twelve months.....119,373 118,251

*This month the Bureau of Census have revised the stocks held on Aug. 1 and corrections have been made accordingly.

†Actual.

‡Available.

Statistics of Cottonseed and Products

The U. S. Bureau of the Census reports cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand, and exported covering the two-months' period ending September 30, 1921, and 1922:

Cottonseed received, crushed and on hand, tons:

	Received at mills* Aug. 1 to Sept. 30. 1921.	Crushed Aug. 1 to Sept. 30. 1921.	On hand at mills Sept. 30. 1921.
United States.....	771,772	685,261	403,223
Alabama.....	42,069	38,863	22,432
Arkansas.....	46,702	37,537	21,194
Georgia.....	59,100	83,458	39,335
Louisiana.....	28,426	25,431	14,852
Mississippi.....	87,877	73,200	35,123
North Carolina.....	31,900	31,905	11,118
Oklahoma.....	25,666	26,993	6,749
South Carolina.....	21,353	36,763	11,360
Tennessee.....	32,453	25,634	13,283
Texas.....	387,270	308,581	201,641
All other.....	8,896	8,496	2,792

*Includes seed destroyed at mills but not 13,168 tons and 99,821 tons on hand Aug. 1, nor 9,795 tons and 20,495 tons reshipped for 1922 and 19

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Reacts—Trade Active—Sentiment Very Mixed—Crude Tight—October Deal Collapsed—Cash Trade Fairly Active.

The feature in cotton all futures on the New York Produce Exchange the past week was the collapse in the October position, that month breaking some 160 points from the high of the movement, carrying November down 78 points from the recent high, December 45, January 42, March 35 from the high of the season, and May around thirty points.

The sensational drop in October was partly due to the fact that the leading shorts were able to bring sufficient oil here to deliver on contracts to even up their position, the deliveries amounting to over 13,000 bbls. during the month, and also due to long liquidation, partly it was felt in an effort to break the balance of the list. The leading October longs readily stopped the oil delivered, but as these interests are generally credited with being short the balance of the list, they are expected to re-deliver the October oil on November contracts. As a result, local sentiment was in the main against the market, and under refiners' and local pressure, stop loss orders were reached, and considerable liquidation resulted.

Great Interest in Futures.

The extreme weakness in lard was de-

cidedly against the market, and tended to limit support, but nevertheless there was an undercurrent of strength in the situation as a whole, and with the cotton market at new high levels for the season, cotton oil rallied rather easily at times, particularly when shorts tried to cover, or when commission house demand enlarged.

The interest in the cotton oil futures market at the present time is extremely large, it being estimated that refiners alone are short some 250,000 bbls. of futures, and while such conditions exist, a rapidly fluctuating market is anticipated. At all times it was rather easy to see where the selling was coming from, but extremely difficult to trace the buying, which was not local, while commission house interest was rather moderate, and of an in-and-out character, so that in the main the latter trade was not an important influence.

That an effort was under way to dislodge crude oil could hardly be questioned, but nevertheless the setback in futures did not unsettle the south, and very little crude oil came out on the breaks. Crude prices were off $\frac{1}{4}$ c or so from the season's highs, to around $7\frac{1}{4}$ c in all positions, but offerings were extremely light, confirming the recent southern claims that unless the seed market broke in the south, very little crude would be available around the seven cent levels.

Some of the leading refiners indicated that nearby crude was unobtainable, and

reported that $7\frac{1}{4}$ c had been paid in the valley and Texas for December shipment of crude. According to all reports, the seed market maintained its levels of from \$38: to \$45. per ton according to location, and the action of cotton tended to increase the holding tendency of both seed and crude.

During the week reports were current that a Texas crude factor who was accredited with having sold considerable crude around the $5\frac{1}{2}$ to 6c level early in the season, was in difficulties, later reports indicating that some sort of a settlement had been reached. Rumors regarding this interest have been current for some time, so that the reports this week had little or no effects upon the market.

Cash Oil Demand Spasmodic.

Cash demand for oil continued quite good, but is spasmodic. However, the demand for quick shipment when orders are placed leads to the belief that floor stocks are small, and that demand will be persistent to replenish supplies. During the week sales were reported of winter oil at $10\frac{1}{2}$ c loose, while owing to the limited supplies in all refiners' hands, winter oil at New York continued at $11\frac{1}{4}$ @ $11\frac{1}{2}$ c in barrels, with cooking oil $10\frac{3}{4}$ @ 11 c.

Compound demand was reported steady at prices of 11 @ $11\frac{1}{4}$ c according to brand, with deliveries at a liberal rate, indicating the prospects of a fairly good October consumption. Oleo stearine continued to ad-

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IN
PRINCIPAL EASTERN CITIES



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The International Vegetable Oil Co., Savannah, Ga.

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vance and was quoted at 11½@11¾c at New York, compared with the season's low of 8¾c, while extra tallow at New York was 7¾@8c, the best level for some weeks past.

The present situation in oil is one that is extremely difficult for one to understand, with the best-informed interests in the trade divided in opinion, and working on both sides of the market, it would appear that the south holds the key to the situation. The immediate price changes in futures will not make the price of crude or refined oil, as it is has not for the past week. There are those who are confident that the immediate future will see higher crude prices, no matter what refined oil futures do, while on the other hand, others are of the opinion that a further decline in futures will unsettle confidence in the south.

Can't See Any Big Slump.

Should cotton continue to advance, and refiners' sales to the consuming trade continue large enough to enable refiners to pay 7¼c or more for crude oil, it would seem that the optimistic side of the market held out more prospects than the pessimistic side. At the same time, it is remembered that the oil trade is in the period of the season's heaviest consumption, and with the stocks of actual refined oil light the country over, it is difficult for many to see how any important slump in values can take place with the economic situation in this country decidedly better than at this time a year ago, and economic conditions abroad improving as noted by the Department of Commerce, with Europe paying more and more monthly for her purchases here in goods rather than in gold, as has been the case since the beginning of the World War.

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NEW YORK

Cable address: Joegash

**Fats, Oils, Greases
Cotton Seed Products**

Cotton Oil Options on the New
York Produce Exchange

Cottonseed Census Report.

The U. S. Census Bureau Report is summarized as follows:

Cottonseed—	1922-23.	1921-22.
Stock Aug. 1, tons.....	14,000	100,000
Received at mills, 2 months.....	772,000	635,000
Crushed, same time.....	38,000	403,000
On hand Sept. 30.....	403,000	391,000

Crude Oil—	1922-23.	1921-22.
Stocks, Aug. 1, lbs.....	6,897,000	18,763,000
Produced, 2 months.....	111,963,000	121,783,000
Shipped out, same time.....	78,271,000	95,281,000
On hand Sept. 30.....	54,906,000	51,167,000

Refined Oil—	1922-23.	1921-22.
Refined stock Aug. 1.....	164,443,000	228,264,000
Produced, 2 months.....	49,689,000	76,017,000
Stock, Sept. 30.....	52,975,000	87,341,000
Exports, 2 months.....	Not given	12,069,000

REFINED COTTONSEED OIL CONSUMPTION.

	1922-23.	1921-22.
Stock of oil, Aug. 1.....	164,443,000	228,264,000
Production for 2 months.....	49,689,000	76,017,000
Total supply.....	214,132,000	304,281,000
Stock, Sept. 30.....	52,975,000	87,341,000
Consumption, domestic and ex- port, 2 months.....	161,157,000	216,294,000
Equal in bbls.....	403,000	542,000

The consumption for the month of September is apparently 234,000 bbls., against 296,000 bbls. last year. The distribution for two months has decreased 139,000 bbls. compared with last year.

The present visible supply of oil including the amount of seed, crude and refined is equal to about 535,000 bbls., compared with about 326,000 bbls. last month, and 609,000 bbls. last year.

The carryover at the beginning of the season was 436,000 bbls., against 686,000 bbls. a year ago.

COTTONSEED OIL.—Market transactions:

Thursday, October 19, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				a
Oct.	4100	940 895	860 a	890
Nov.	7900	905 875	876 a	880
Dec.	10600	897 870	872 a	875
Jan.	9900	898 875	877 a	879
Feb.	100	900 900	880 a	883
Mch.	14300	909 886	889 a	891
Apr.	200	909 900	890 a	898
May	1900	923 900	900 a	902
Total sales, including switches, 50,000				
Prime Crude S. E. 750 nom				

Friday, October 20, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				835 a 900
Oct.			825 a	865
Nov.	1900	877 855	855 a	858
Dec.	3400	875 863	860 a	864
Jan.	4100	883 865	866 a	867
Feb.	100	870 870	868 a	870

Mch.	6000	894	881	882 a	884
Apr.				885 a	892
May	4100	905	896	896 a	898

Total sales, including switches, 19,600
Prime Crude S. E. 725—775.

Saturday, October 21, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				825 a
Oct.			825 a	855
Nov.	1700	863 850	850 a	854
Dec.	4200	874 868	871 a	872
Jan.	1700	876 871	874 a	876
Feb.	500	880 874	880 a	882
Mch.	3900	896 890	892 a	894
Apr.	100	897 897	898 a	901
May	400	910 904	905 a	910
Total sales, including switches, 13,700				
Prime Crude S. E. Nom.				

Monday, October 23, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				800 a
Oct.	800	830 810	825 a	830
Nov.	2000	855 839	840 a	841
Dec.	1800	874 865	860 a	866
Jan.	1300	876 869	868 a	869
Feb.			874 a	876
Mch.	6200	901 884	884 a	885
Apr.			890 a	894
May	1700	919 900	899 a	901
Total sales, including switches, 14,400				
Prime Crude S. E. 725—750.				

Tuesday, October 24, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				840 a 900
Oct.	200	826 815	843 a	850
Nov.	1600	850 829	849 a	850
Dec.	3000	870 852	869 a	870
Jan.	2400	878 858	877 a	878
Feb.	300	882 870	881 a	883
Mch.	4000	895 879	892 a	893
Apr.	100	890 890	897 a	902
May	7700	905 895	904 a	905
Total sales, including switches, 20,700				
Prime Crude S. E. 725—750.				

Wednesday, October 25, 1922.

	Sales.	Range— High. Low.	Bid.	Closing— Asked.
Spot				850 a
Oct.			852 a	900
Nov.	3000	858 850	858 a	865
Dec.	2200	876 860	875 a	880
Jan.	5800	880 868	879 a	880
Feb.	100	873 873	882 a	890
Mch.	4800	895 880	894 a	895
Apr.			901 a	905
May	3200	907 898	907 a	910
Total sales, including switches, 19,700				
Prime Crude S. E. 737½ sales.				

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On the New York Produce Exchange

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REFINERS	MANUFACTURERS Fairbank's SOAPS Toilet and Laundry Gold Dust Washing Powder	

THE AMERICAN COTTON OIL COMPANY
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Thursday, October 26, 1922.

Closed 6 to 10 points net lower for active months; sales, 11,800 barrels. Prime crude, 7.37½c bid; prime summer yellow, spot, 8.25@9.00c; October, 8.52c; December, 8.65c; March, 8.87c; all bid.

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL.—A good demand has been in evidence the past week or so, western manufacturers being credited with having bought liberally and the market was firm, although prices covered a narrow range. Copra continues out of line, with recent sales at 4¼c c. i. f. coast. At New York Ceylon type in barrels was quoted at 8¼@8½c; tanks, coast, 7@7½c; Cochin type, barrels, New York, 8¾@9¼c; tanks, 8¼@8½c; edible, in barrels, New York, 9¾@10¼c.

SOYA BEAN OIL.—The market ruled very steady but operations were small, although some inquiry was noted from oil-cloth manufacturers and the paint trade. At New York crude in barrels was quoted at 10@10¼c; blown, 11@11¼c; Pacific coast, tanks, 8½@8¾c, and deodorized, barrels, New York, 11½@12c.

PEANUT OIL.—The crude market again ruled nominal while refined oil was quite firm. Nothing new has developed as yet in the new crop situation, and as a result the trade is in a waiting position, with the firmness in crude cotton oil attracting attention. At New York crude peanut in barrels was quoted at 10¼@11¼c; tanks, f. o. b. mills, 8¾c bid; refined, barrels, New York, 12¼@13c; Oriental, nominal.

CORN OIL.—The market was dull and firm. Demand for refined is reported fair. At New York crude in barrels was quoted at 9@9¼c; tanks, Chicago, 7¾c; refined, barrels, New York, 10½@11c; cases, 11.88c.

PALM OIL.—A stronger tone was in evidence owing to the strength in competing fats, and owing to the recent demand from soap manufacturers. Lagos spot was quoted at 7c; shipment, 6¾@7c; Niger, casks, 6¾c.

PALM KERNEL OIL.—Imported oil was offered around 8c, with the market steady but quiet.

COTTONSEED OIL.—Spot oil supplies limited. P. S. Y., New York, 10½c in barrels; winter oil, 11¼@11½c, and cooking oil, 10½@10¾c; Southeast crude, 7¾c sales; Valley, 7½c; Texas, 7¼c.

Hull refined cottonseed oil, 39s 6d, an advance of 1s 3d during the week; Egyptian crude oil at Hull unchanged at 35s.

CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner)

New York, October 24, 1922.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-six per cent caustic soda, 3¾@4c lb.; 98% powdered caustic soda, 4¼@4¾c lb.; 58% carbonate of soda, 2@2¾c lb.

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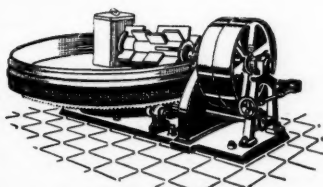
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Clarified palm oil, in casks of 2,000 lbs., 7½@7¾c lb.; commercial yellow olive oil, \$1.20 gal.; olive oil foots, 9½@9¾c lb.; East India Cochin cocoanut oil, 12½c lb., duty paid; Cochin grade cocoanut oil, domestic, 10c lb.; Ceylon grade cocoanut oil, 9@9¼c lb.

Prime summer yellow cottonseed oil, 9¼@10¼c lb.; soya bean oil, 10½@11c lb.; imported linseed oil, 86@87c gal.; corn oil, nominal, 9¾@10c lb.; peanut oil, in bbls., New York, deodorized, 12¾@13c lb.; peanut oil, crude, in tanks, f. o. b. mills, 8¾@9¼c lb.

Prime city tallow, special, 7@7¼c lb.; prime city tallow, extra, 7½@7¾c lb.; dynamite glycerine, nominal, 17¾c lb.; saponified glycerine, nominal, 13@13¼c lb.; crude soap glycerine, nominal, 11¾@12c lb.; chemically pure glycerine, nomi-

nal, 18½@19c lb.; prime packers' grease, nominal, 6¼@6½c lb.

SOUTHERN MARKETS.**New Orleans.**

(Special Wire to The National Provisioner.)

New Orleans, La., October 26, 1922.—Prime crude cottonseed oil weak at 7¼c bid, 7½c asked, stocks increasing. Meal is easier, 7 per cent \$39.00; 8 per cent, \$42.00. Loose hulls, \$11.00, sacked \$13.50.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Oct. 26, 1922.—Crude cottonseed oil very dull with only a few tanks selling each day at 7½c valley. Meal is quiet, sales at Memphis today for 41 per cent protein being \$41.50. Loose hulls, \$11.00@11.50.

American Meat Packers:

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(the packers' tape)

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EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Agricultural Economics as follows:

While conditions this week were favorable for an improved outlet for fresh meats, trade has been uneven. Supplies were normal and arrived in good condition. Beef, veal, mutton and pork loins were generally steady to higher, while lamb was unevenly lower at Boston and steady to firm elsewhere.

Receipts of choice steers were light, but somewhat in excess of the limited demand for this grade, and prices late in the week had a weak undertone. Other grades were plentiful, but met with better demand, prices ruling steady to stronger on those cut bright. The demand for cows was fair and prices showed little change during the week, although the market was fairly strong at New York, and steady at other markets. Receipts of bulls were light, but the market ruled weak. Kosher beef prices were steady to strong, under a fairly good demand.

Choice veal was scarce and in good demand, while there was a fairly good outlet for all other grades, at steady to firm prices, heavy sides formed a liberal percentage of the receipts. Compared with last Friday, New York is strong to \$1 higher; Boston and Philadelphia unchanged.

The moderate receipts of lamb were of general good quality, with good and choice grades forming the bulk of receipts. Buyers purchased sparingly, and supplies accumulated with prices showing uneven decline from Monday's opening prices. Compared with last Friday, Boston is \$2 to \$3 lower, New York \$1 to \$2 higher, and Philadelphia \$1 to \$3 higher, poorer grades showing greater strength. A few lots of frozen imported lambs sold at \$20 to \$21 at New York, with fresh Canadian bringing \$25 to \$27 at Boston.

The supply of desirable weight mutton, of the better grade, was insufficient for the demand, and prices ruled strong to higher. Receipts have been light and demand good. Some frozen wether mutton sold at \$17 per cwt. lb. at New York. Compared with last Friday, prices at all markets are \$1 to \$2 higher.

Heavy loins at New York and Philadelphia sold readily at strong to higher prices, due partly to a shortage of these weights. Light loins were slow at all markets, with a plentiful supply. At Boston 10 to 12 and 12 to 14-lb. averages were best sellers. Other fresh pork cuts were active at firm prices, showing some advance in spots. Compared with last Friday, prices are steady at Boston, steady to \$1 higher at New York and Philadelphia and light loins with heavy averages \$2 to \$4 higher.

Boston is closing weak on beef and lamb, steady on other classes. There will be a fairly liberal carryover of beef in coolers and on track. Some lambs will be carried over, other classes will be sold out. New York is closing weak on better grades of steers, firm on lower grades, with other beef steady. Veal, lamb, mutton and yearlings are closing steady, pork cuts firm. Some cars will be held on track. All meats unloaded will be sold out. Philadelphia is closing firm on veal and mutton, steady on pork and lower grades of beef and lamb, better grades weak. Veal, mutton and pork will be cleaned up. Some choice lamb and several cars of beef will be carried over.

U. S. PACKER EXHIBIT IN ANTWERP.

Recently there occurred the fiftieth anniversary of the foundation of the confederation of Antwerp transport corporations at Antwerp, Belgium. In connection with this celebration a procession was held in which there were shown about one hundred vehicles bearing all kinds of products

imported into Belgium from all parts of the world.

In the American group of the procession was a float decorated by Wilson & Co. which gave prominence to packer products.

CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending October 19, 1922, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	Sales			Top price selects—		
	Week ending Oct. 19, 1921.	Same week ending Oct. 12, 1921.	Week ending Oct. 12, 1922.	Week ending Oct. 19, 1921.	Same week ending Oct. 12, 1921.	Week ending Oct. 12, 1922.
Toronto (U. S. Y.)	8,125	7,728	5,661	\$11.00	\$ 9.50	\$12.00
Montreal (Pt. St. Chs.)	1,869	3,493	2,359	11.50	10.00	12.00
Montreal (E. End)	2,158	2,421	1,829	11.50	10.00	12.00
Winnipeg	2,564	1,690	2,446	9.50	10.75	10.60
Calgary	1,206	821	811	9.00	11.25	9.50
Edmonton	960	914	1,559	10.00	10.25	10.00
Prince Albert
Moose Jaw
Total hogs	16,942	17,067	14,195			

CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers for the week ending October 19, 1922, with top prices for good lambs, compared to a week ago and a year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

	Sales			Top price good lambs		
	Week ending Oct. 19, 1921.	Same week ending Oct. 12, 1921.	Week ending Oct. 12, 1922.	Week ending Oct. 19, 1921.	Same week ending Oct. 12, 1921.	Week ending Oct. 12, 1922.
Toronto (U. S. Y.)	7,233	13,074	8,643	\$12.50	\$9.25	\$13.00
Montreal (Pt. St. Chs.)	4,566	6,846	5,959	11.60	8.50	10.25
Montreal (E. End)	2,510	2,371	6,742	11.60	8.50	10.25
Winnipeg	1,882	3,769	2,382	11.00	9.00	11.00
Calgary	2,365	5,067	2,379	10.25	7.25	10.25
Edmonton	387	200	634	10.50	7.00	10.00
Prince Albert
Moose Jaw
Tot. sheep	18,733	31,267	26,739			

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions were very weak under liberal hog movement, pressure from packers on October lard moderate deliveries on contract, weaker cables and a general complaint of a poor report on cash trade. Hogs are weak and at the lowest levels within a month or so.

Cottonseed Oil.

Cottonseed oil is easy with lard, but the decline has been checked because of strength in cotton, limited crude offers and strength of spot oil. Everyone is awaiting November delivery day. Southeast crude cottonseed oil, 7½c bid for Valley and about same for Texas immediate with 7½c bid December shipment and 7½c asked.

Sales are reported of 1,000 tons of tallow to soapers at 8c for extra oleo stearine, which sold at 11½c as the new high for movement.

Quotations on cottonseed oil at Friday noon were: November, \$8.46@8.52; December, \$8.62@8.68; January, \$8.69@8.72; March, \$8.85@8.90; May, \$9.01@9.04.

Tallow.

Special loose, 8c.

Oleo Stearine.

Sales, 11½c; extra oleo oil, 12½c.

FRIDAY'S GENERAL MARKETS.

New York, October 27, 1922.—Spot lard at New York, prime western, \$11.40@11.50; Middle West, \$11.30@11.40; city steam, \$11.12½; refined continent, \$12.75; South American, \$13.00; Brazil, kegs, \$14.00; compound, \$11.25.

Liverpool Provision Markets.

Liverpool, October 27, 1922.—(By Cable.)—Quotations today: Shoulders, square, 86s (\$19.09); shoulders, picnics, 72s (\$17.09); hams, long cut, 98s (\$21.75); hams, American cut, 103s (\$22.87); bacon, Cumberland cut, 104s (\$23.08); bacon, short backs, 99s (\$21.98); bacon, Wiltshire, 90s (\$19.98); bellies, clear, 97s (\$21.53); Australian tallow, 37s 5d (\$8.31); spot lard, 69s (\$15.32).

Hull, England, October 27, 1922.—(By Cable.)—Refined cottonseed oil, 29s 6d (\$8.78); crude cottonseed oil, 35s (\$7.77).

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to October 27, 1922, show exports from that country were as follows: To England, 55,334 quarters; to the Continent, 19,364 quarters; to other ports, none. Exports for the previous week were as follows: To England, 10,941 quarters; to the Continent, 39,832 quarters; to other parts, none.

NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from October 1 to October 24, 1922, according to unofficial reports, were 2,728 barrels.

LOUISVILLE LIVESTOCK INCREASE.

The volume of business transacted at the Bourbon Stockyards, Louisville, Ky., continues to show considerable improvement over last year, according to a statement of receipts just issued. Big increases are noted on all classes of livestock, hogs leading with over 55,000 gain.

During September a total of 23,495 cattle, 11,531 calves, 35,152 hogs and 10,825 sheep and lambs were received compared with 18,614 cattle, 12,706 calves, 29,504 hogs and 10,363 sheep and lambs for the same month during 1921. For the first nine months this year the following substantial gains have been made in the various classes of livestock: cattle, 10,178; calves, 10,635; hogs, 55,244, and sheep and lambs, 30,392, over the same period in 1921.

The continued efforts on the part of the

Bourbon Stockyards and the Louisville Livestock Exchange to increase the production of more and better livestock have been rather successful as shown by the substantial increase in the receipts at this market.

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending October 21, 1922, with comparisons as follows:

	Week ending Oct. 21.	Week ending Oct. 14.
Western dressed meats:		
Steers, carcasses	8,297	7,876
Cows, carcasses	781	653
Bulls, carcasses	203	258
Veal, carcasses	11,932	11,981
Lamb, carcasses	20,988	20,337
Mutton, carcasses	6,787	5,800
Beef cuts, lbs.	72,922	62,749
Pork cuts, lbs.	833,132	793,366
Local slaughter, Federal inspection:		
Cattle	11,154	9,096
Calves	12,924	11,881
Hogs	50,212	47,477
Sheep	43,739	41,008

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending October 21, 1922, with comparisons:

	Week ending Oct. 21.	Week ending Oct. 14.
Western dressed meats:		
Steers, carcasses	2,583	3,157
Cows, carcasses	677	284
Bulls, carcasses	161	16
Veal, carcasses	1,509	1,838
Lamb, carcasses	6,991	6,914
Mutton, carcasses	1,741	1,569
Pork, lbs.	109,128	327,636
Local slaughter:		
Cattle	2,203	2,258
Calves	2,259	1,635
Hogs	21,137	19,327
Sheep	6,756	5,327

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending October 21, 1922, with comparisons:

	Week ending Oct. 21.	Week ending Oct. 14.
Western dressed meats:		
Steers, carcasses	2,863	3,250
Cows, carcasses	2,081	2,453
Bulls, carcasses	872	941
Veal, carcasses	13,130	13,929
Lamb, carcasses	706	456
Mutton, carcasses	225,595	256,337
Pork, lbs.	1,743	1,669
Local slaughter:		
Cattle, carcasses	727	2,458
Calves, carcasses	12,344	7,136
Hogs, carcasses	686	5,527
Sheep, carcasses		

CANADIAN CATTLE MARKETS.

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets of Intelligence Division of the Dominion Department of Agriculture for the week ending October 19, 1922:

	Sales	Top price good steers (1,000-1,200 lbs.)
	Week ending Oct. 19, 1921.	Week ending Oct. 12, 1921.
Toronto (U. S. Y.)	6,685	6,715
Montreal (Pt. St. Chs.)	1,078	938
Montreal (E. End)	997	958
Winnipeg	13,917	6,099
Calgary	2,855	3,028
Edmonton	4,506	1,117
Prince Albert		
Moose Jaw		
Tot. cattle	30,038	18,855

	Sales	Top price good calves
	Week ending Oct. 19, 1921.	Week ending Oct. 12, 1921.
Toronto (U. S. Y.)	1,534	1,082
Montreal (Pt. St. Chs.)	572	1,021
Montreal (E. End)	1,559	951
Winnipeg	1,701	808
Calgary	955	732
Edmonton	949	431
Prince Albert		
Moose Jaw		
Tot. calves	7,270	5,025

RECEIPTS AT CENTERS.

SATURDAY, OCTOBER 21, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	2,300	5,000	4,000
Kansas City	3,500	3,000	3,000
Omaha	1,000	3,000	1,500
St. Louis	1,500	4,500	200
St. Joseph	2,000	3,000	1,000
Sioux City	1,200	2,500	100
St. Paul	800	1,500	100
Oklahoma City	700	500	
Fort Worth	700	500	
Milwaukee	100	700	200
Denver	100	700	11,400
Louisville	200	1,200	
Wichita	300	300	
Indianapolis	300	8,000	100
Pittsburgh	100	4,500	300
Cincinnati	700	2,200	600
Buffalo	200	3,500	1,000
Cleveland	400	2,000	1,200
Nashville, Tenn.	100	1,000	
Toronto	1,100	500	200

MONDAY, OCTOBER 23, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	32,000	36,000	31,000
Kansas City	31,000	10,000	12,000
Omaha	16,000	6,500	22,000
St. Louis	14,500	13,000	3,000
St. Joseph	5,000	5,000	2,500
Sioux City	8,000	2,500	2,500
St. Paul	12,500	9,000	8,000
Oklahoma City	2,200	1,600	
Fort Worth	3,500	1,500	
Milwaukee	300	800	200
Denver	6,800	4,000	4,000
Louisville	3,500	2,000	
Wichita	1,500	2,000	
Indianapolis	1,200	9,000	300
Pittsburgh	2,200	7,000	3,000
Cincinnati	4,500	5,500	1,000
Buffalo	3,300	16,000	11,000
Cleveland	2,300	7,500	4,000
Nashville, Tenn.	1,200	2,500	
Toronto	6,500	1,300	6,000

TUESDAY, OCTOBER 24, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	20,000	20,000
Kansas City	22,000	11,000	10,000
Omaha	12,000	4,000	17,000
St. Louis	10,000	16,000	2,000
St. Joseph	4,500	6,500	3,000
Sioux City	4,500	4,000	1,000
St. Paul	3,000	13,500	3,000
Oklahoma City	1,000	800	
Fort Worth	2,300	1,200	1,000
Milwaukee	500	3,000	400
Denver	3,300	1,300	16,400
Louisville	500	1,500	
Wichita	1,000	1,700	
Indianapolis	1,000	11,000	500
Pittsburgh	200	6,000	1,200
Cincinnati	600	4,400	600
Buffalo	100	5,000	800
Cleveland	600	3,000	800
Nashville, Tenn.	300	2,200	
Toronto	600	1,200	1,300

WEDNESDAY, OCTOBER 25, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	17,000	18,000
Kansas City	15,000	10,000	7,000
Omaha	10,000	5,500	20,000
St. Louis	8,000	15,000	2,500
St. Joseph	4,500	7,000	3,000
Sioux City	2,000	4,000	500
St. Paul	6,500	15,000	3,000
Oklahoma City	1,600	1,000	
Fort Worth	2,000	1,500	
Milwaukee	400	1,500	300
Denver	2,300	400	5,000
Louisville	600	2,000	
Wichita	600	1,200	200
Indianapolis	1,200	12,000	400
Pittsburgh	100	4,000	1,000
Cincinnati	700	7,000	300
Buffalo	300	3,000	800
Cleveland	400	6,000	2,000
Nashville, Tenn.	500	3,000	
Toronto	1,000	1,300	1,500

THURSDAY, OCTOBER 26, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	28,000	2,000
Kansas City	10,000	6,000	6,000
Omaha	5,500	5,500	10,500
St. Louis	3,500	12,000	1,200
St. Joseph	2,000	5,000	2,000
Sioux City	1,200	4,000	300
St. Paul	5,500	10,000	4,500
St. Paul	1,100	1,700	
Fort Worth	3,500	18,000	3,000
Milwaukee	800	3,500	300
Denver	1,800	2,000	15,000
Indianapolis	600	8,000	500
Pittsburgh	100	5,300	1,300
Cincinnati	1,300	7,000	700
Buffalo	200	1,000	800

FRIDAY, OCTOBER 27, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	16,000	6,000
Kansas City	5,000	6,000	2,500
Omaha	7,500	5,000	4,000
St. Louis	3,000	13,000	500
St. Joseph	1,800	3,000	2,000
Sioux City	2,000	4,000	500
St. Paul	2,300	9,500	6,500
Oklahoma City	1,600	1,500	
Fort Worth	4,500	1,500	1,200
Milwaukee	400	1,500	200
Denver	2,200	100	2,800
Indianapolis	2,800	10,000	500
Pittsburgh	100	7,000	1,000

NEW YORK LIVESTOCK.

Following are the receipts for week ending Saturday, October 21, 1922:

	Calves.	Hogs.	Sheep.
Jersey City	4,976	7,577	9,373
New York	1,544	2,386	22,330
Central Union	3,037	977	260
Total for week	9,557	10,920	31,953
Previous week	8,483	11,317	28,732
Two weeks ago	10,538	15,052	36,113

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OMAHA

THE CORN BELT MARKET

Nebraska's corn crop will be but a little short of an average crop this year. This means a continued plentiful supply of high-grade beef and hogs on the Omaha market. Your next order should come to Omaha.

Omaha Live Stock Exchange

A. F. Stryker, Secretary-Traffic Manager
South Omaha, Neb.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, Chicago, Oct. 26.

Liquidation of short-fed native beef steers was broad during the week and western grassers were offered most numerous for the year. The comparatively heavy supply of these short rationed and grass dieted steers weakened the price positions of each other, the former selling unevenly 25 to 50c lower, spots showing more loss while lower grades of the latter declined largely 25c. On the other hand the cream of the bovine crop of matured steers reached new high price levels, long fed steers topping at \$13.60, 10c higher than a week earlier. Price declines on other classes of killing cattle were in evidence.

The price spread in hogs continued to contract. Light and butcher weights under pressure of increased receipts tobogganed 40 to 50c, while light lights and packing sows declined around 25c. High top of the week on hogs was \$9.75, but after almost daily declines, today's high mark was \$9.25, the lowest since January. Bulk of the 170 to 210-lb. averages today were on a \$9.00 to \$9.10 price basis, with good to choice 220 to 260-lb. butchers commanding a slight price premium on account of scarcity and more adaptable finish, at \$9.15 to \$9.25. Packing sows continued scarce, bulk today selling at \$7.75 to \$8.20. Domestic demand for pork continued fairly broad, although shippers were less active than a week earlier. Foreign demand continued moderate but insistent. Exports of lard last week were 19,651,000 lbs., as contrasted with 10,950,000 lbs. a week earlier and 9,141,000 corresponding week a year ago.

Thirty-two head of Illinois fed short-horns, averaging 1,474 lbs., brought top notch price of \$13.60, the highest paid locally in nearly two years. Matured beef steers sold frequently at \$13.25 to \$13.50, the former price measuring the high mark on best long yearlings. Comparatively few yearlings sold above \$12.50, a price spread of \$10.00 to \$11.75 absorbing numerous lots of youngsters, many at that price being mixed steers and heifers, practically all corn-belt states liquidated short-fed steers of value to sell at \$8.50 to \$11.50 and market on such kinds was very unstable. Western grassers, a moderate share of them Canadian, turned largely at \$6.50 to \$7.25, a few lots of well-conditioned kinds taking \$8.00 to \$8.65 and two loads of 1,432-lb. Montanas going to shippers at \$9.00. Common westerns sold for slaughter downward to \$5.50.

Beef cows lost largely 25c, beef heifers of value to sell under \$7.00, reflecting a 50c decline for the most part. Canners and cutters held largely steady. Bull prices were shaved 15 to 25c and 75c to \$1.00 was deducted from veal calf prices of a week earlier. Today packers bought bulk of the desirable veal calves at \$10.50 to \$11.00. Majority of the beef cows turned at \$4.25 to \$5.50. A few heavy mellow Kasher cows sold upward to \$8.50 and above, but these descriptions, as well as heavy heifers of comparable finish, eligible to \$9.00 and above, were exceedingly scarce. Western range cows and heifers composed a moderate proportion of the stock receipts. A few well-conditioned western cows sold upward to \$6.25.

Fat range lambs were in lighter supply than a week earlier. Native offerings are also growing scarcer, but fed westerns are increasing. Natives gained 15 to 25c while westerns lost 10 to 15c. Receipts locally were approximately 2,000 lighter, while ten large markets showed a reduction of about 10,000, contrasted with a week earlier. Choice native lambs topped at \$14.75 to city butchers. Packers refused to exceed the \$14.40 level, but

bought cornbelters actively at \$14.00 to \$14.40. Cull natives at the close sold largely at \$10.00 to \$10.50. No western lambs went for slaughter above \$14.50, a spread of \$14.00 to \$14.40 taking the bulk of rangers going for slaughter. Choice 90-lb. fed western yearlings sold for slaughter up to \$13.00. Handyweight ewes going to killers upward to \$7.75, 125-lb. ewes bringing \$7.50 and 150-lb. averages in instances commanding \$6.00 reflected 25 to 50c advances on fat sheep.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Oct. 25.

Cattle receipts continue liberal. In the three days this week close to 65,000 cattle and 15,000 calves were offered. Railroads are supplying more cars both for incoming and outbound movement and shipments are being handled promptly in all positions. Indications are that the big runs will be over within the next two weeks. Choice to prime full-fed steers are scarce and they are selling at \$12.00 to \$13.25. Good to choice seasonably fed steers are bringing \$9.50 to \$10.50, and short-fed steers \$8.00 to \$9.25. A large number of good 1,150 to 1,425-lb. grass fat steers are selling at \$7.50 to \$8.25, and the straight run of good pastured cattle are bringing \$6.50 to \$7.25.

A large number of common to fairly good light weight steers will average at \$4.50 to \$5.25. Canner cows are selling at \$2.25 to \$2.75, cutters \$2.75 to \$3.25, and fat cows \$3.40 to \$5.25. Prices are about 25c lower than a week ago. A larger percentage of the cows are beginning to show dry feed. Prime heifers sold up to \$9.25. Most of the grass fat heifers brought \$4.50 to \$6.25. Veal calves continue in active demand with the light weight grades at \$9.50 to \$10.25 and heavy butcher grades \$5.50 to \$8.25. Bulls are bringing \$2.50 to \$4.25.

Hog prices today declined 10c and fell below the 9c level for the first time in several weeks past. The general market is 30c to 40c under the best time last week and in all probability further declines will be recorded before the week end. The top price today was \$8.90, and bulk of the offerings sold at \$8.50 to \$8.85. Pigs are bringing \$8.00 to \$8.65, and packing sows \$7.65 to \$8.00. Receipts are above normal for this period in October and indications are that there will be a further increase in early November.

Though lamb prices were higher on Monday, practically all the gain was lost in the past two days and today prime western lambs sold at \$13.90 to \$14.25 and native lambs \$13.25 to \$13.75. Choice light weight ewes are bringing \$5.75 to \$6.50 and prime wethers \$7.50 to \$8.00. Yearlings are selling up to \$11.00. Offerings that have been on dry feed are beginning to move.

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Neb., Oct. 25.

With continued liberal receipts of cattle the market has shown very little change for several days. What change there has been, however, has been in the direction of higher prices for the better grades of corn-fed steers and in the direction of lower prices for warmed-up steers as well as the plainer kinds of western rangers. Demand for cows and heifers has been somewhat broader than last week both from packers and feeder buyers, but the trade in stocker and feeders has slowed up considerably owing to the steadily advancing prices for grain and rough feed.

Strictly choice to prime beeves and yearlings are selling at \$12.00 to \$13.00, with good kinds at \$9.50 to \$11.50; fair cattle, short fed, at \$8.00 to \$9.00, and warmed-up stuff from \$8.00 down. Best western grass

cattle are quoted at \$7.50 to \$8.00, with fair to good kinds at \$6.50 to \$7.50, and the common kinds from \$6.00 down. The spread of prices of cows and heifers is still very wide, ranging from \$2.50 to \$6.50, with fair to good butcher and beef stock largely at \$4.00 to \$5.25. Veal calves have shown little change and sell at \$6.00 to \$10.00, while bulk of the bulls, stags, etc., are going around \$3.00 to \$3.75.

Notwithstanding the very moderate receipts of hogs, all classes of buyers have developed strong bearish symptoms and prices are now about a quarter lower than a week ago. Prime light weights are still at the top of the list and rough heavy hogs at the bottom, but the spread in prices has narrowed considerably and good hogs of all weights are selling at a comparatively short spread. With only 4,000 hogs here today the market was slow and 10 to 25c lower with sales at from \$7.85 to \$8.90, and bulk of the trading at \$7.90 to \$8.70. No great change has taken place in the market for sheep and lambs although the trade has been rather nervous and the demand from feeders somewhat reduced. Fat lambs from the range are selling at \$13.25 to \$14.25 with fed clipped lambs at \$12.75 to \$13.00. Quite a few ewes are still coming and selling at stronger prices than last week, \$4.25 to \$6.75.

ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Oct. 25.

For the week ending today the cattle run at this market totals 47,000. During the entire period the market has been active and a generally stronger tone obtains in all classes. The top of the week's trade as also the top for the year was made on Tuesday on a three-car string of 1,000-lb. Angus yearlings fed in Missouri which sold for \$13.00. On the same day a six-car string of weighty bullocks averaging 1,338 lbs. brought \$12.25, the top for the week on matured beeves. Numerous lots of good steers and yearlings of various weights range from \$10.50 to \$12.25, with the medium fed natives registering around \$9.00; common grassers are selling down to \$6.00.

In butcher cattle the plain grass yearlings range from \$4.00 to \$7.00 and we are receiving a large quantity in this class; the better grade of handy weight yearlings are selling from \$9.00 to \$10.60; butcher cows, \$4.00 to \$5.75; cutters, \$3.00 to \$3.50. Good bulls are in demand and are selling

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relatively higher than the other kinds of cheap beef. Heavy beef bulls are bringing \$4.50@5.00, bologna bulls \$4.00@4.50. We had about 100 cars of Oklahoma and western steers this week which sold from \$4.40@6.75.

Something over 70,000 hogs were received during the period. The quality is well up to the average and there is a generous portion of desirable butcher hogs. The rather liberal supply has caused a bearish attitude on the part of the buyers and the consequence is that the market for the week while more or less active is 10@20c lower than a week ago and is 30c lower than the week's high time which was Monday. The principal decline is on rough packers which in extreme cases are in the neighborhood of 50c lower for the week.

Today's quotations are: Mixed and butchers, \$9.25@9.35; good heavies, \$9.30@9.35; roughs, \$7.75@8.00; lights, \$9.25@9.35; pigs, \$9.25@9.35; bulk, \$9.25@9.35.

The sheep supply this week is 11,500 and with a demand that was greater than the supply. Prices, particularly on lambs, are on a higher basis for the period. Handy weight muttons are bringing \$6.00, heavy and plain ewes around \$4.00. We are receiving a few Texas wethers. A band averaging 105 lbs. sold on Tuesday at \$7.75. In the lamb department the top for the week is \$14.35 to city butchers. Frequent sales at \$14.25 are reported. Most of the good lambs are selling around the \$14.00 mark, fair to medium grades at \$13.00@13.75.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., October 24, 1922.

Receipts for two days this week totaled around 9,500 head, compared with 9,928 the same period last week. The proportion of beef steers was light compared to total receipts, and quality was very common. Native fed steers were scarce, and were mostly of the short fed class, with sales ranging largely \$7.50@8.75. A few loads of long fed steers sold \$10.00@10.50, but such kinds were scarce. Kansas grass steers sold from \$5.25 to \$7.50, and some wintered steers reached \$8.75. Oklahoma steers ranged \$4.55 to \$6.75. Compared with last week's close, prices show little change.

There was a fair supply of butcher stock for the period, with prices about steady, with the exception of canners, which are mostly 25c off. A few choice cows sold up to \$6.00, but \$4.00@5.00 took bulk of good killers. Canners and cutters sold largely \$2.50@3.50. Grass heifers went mostly at \$4.50@6.00, and odd lots of fed heifers sold up to \$9.25. Mixed yearlings were scarce and of only fair quality. Most sales were from \$8.00@9.25, with one load good enough to reach \$11.00. Bulls show no change for the period, \$3.25@4.25 taking most offerings. Calves are unchanged, tops selling at \$10.00.

Hog receipts for two days this week numbered around 10,000 compared with 11,259 the same period last week. The market Monday ruled steady to 10c higher, with the top at \$9.20. Tuesday's market was mostly 15@25c lower, the top dropping to \$9.00. Shippers took about 700 butchers, paying up to \$9.00. Best price to packers was \$8.90, and bulk of all sales ranged \$8.15@9.00.

Around 7,500 sheep were received the first two days of the week, bulk of which came from Western ranges. There was a strong feeling to the trade, values being quoted strong to 25c higher than last week's close. Choice Utah lambs sold at \$14.50, and other Westerns sold \$14.00@14.25. A few odd lots of native lambs sold \$13.00@14.00, and shorn lambs \$13.00@13.25. Heavy ewes sold \$6.25@6.50, with light weights quoted up to \$7.00. Western feeding lambs sold \$13.25@13.50. Nevada yearlings sold at \$10.50 and wethers \$7.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Oct. 25.

Bull sentiment has taken possession of the corn belt of late and this has brought about a slowing down in demand for feeding cattle. At least this is the talk about local stockyards this week. Receipts of everything except ripe long fed corn cattle have been above urgent demands of trade and declining prices have resulted. The declines have been most marked on short fed, warmed up and weighty grass steers which are conservatively 25@50c lower in price compared with a week ago, while light stock cattle, stock calves and useful butcher grades of she stock are close to steady.

Receipts are running about the same as last week, will reach around 18,000 for the completed week, and more than half is

(Continued on page 49.)

PACKERS' PURCHASERS.

Purchases of livestock by packers at principal centers for the week ending Saturday, October 21, 1922, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	7,411	9,800	16,878	
Swift & Co.	7,233	10,100	16,532	
Morris & Co.	7,748	10,000	9,550	
Wilson & Co.	6,251	10,000	10,471	
Anglo-Amer. Prov. Co.	674	4,300		
G. H. Hammond Co.	3,799	4,900		
Libby, McNeill & Libby.	1,880			
Brennan Packing Co.	5,600	hogs; Miller & Hart.		
3,900 hogs; Independent Packing Co.	4,800	hogs;		
Boyd, Lunham & Co.	4,000	hogs; Western Packing & Provision Co.	9,600	hogs; Roberts & Oake, 4,900 hogs; others, 13,900 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	6,103	2,759	11,343	4,184
Cudahy Pkg. Co.	4,940	1,311	6,266	4,796
Fowler Pkg. Co.	1,175			
Morris & Co.	5,043	2,194		
Swift & Co.	6,569	2,904	9,243	5,240
Wilson & Co.	5,844	1,290	6,912	4,014
Local butchers	745	190	710	89

OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,103	2,484	4,478
Swift & Co.	4,699	4,886	9,640
Cudahy Packing Co.	4,627	6,022	7,301
Armour & Co.	3,759	5,809	7,844
Swartz & Co.	3,322		
J. W. Murphy		3,056	
Others	29,380		47,851
Dold Packing Co.	1,233	3,473	
Wilson Packing Co.	189		
Lincoln Packing Co.	415		

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,757	9,847	2,573
Swift & Co.	7,751	8,385	3,581
Morris & Co.	1,388		153
St. Louis Dressed Beef.	1,845		
Independent Pkg. Co.	359		105
East Side Pkg. Co.	455		210
American Pkg. Co.	208	1,103	
Hell Pkg. Co.	40	2,287	
Krey Pkg. Co.	216	1,584	
Sartorius Provn. Co.	11	268	
Sleloff	168	815	39
Butchers	22,605	24,175	2,412

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,449	81	5,236	1,538
Armour & Co.	1,856	20	4,486	1,038
Swift & Co.	848	19	518	
Sacks Bros. Pkg. Co.	38	49		
Smith Bros.	64			
Local butchers	815	80	372	2
Eastern packers	166		5,753	

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,430	898	13,673	7,682
Hammond Pkg. Co.	2,595	665	7,243	1,750
Morris & Co.	2,184	407	6,912	1,508
Others	5,892	2,518	5,540	2,266

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	5,835	5,045	24,251	6,449
Armour & Co.	4,088	3,116	15,795	4,173
Katz & Horn Pkg. Co.	313	99		
Hertz & Pifkin	281	123		
R. J. King	42	32		
Others	602	150	8,436	

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,592	249	17,294	1,097
Moore & Co.			2,502	
Ind. Abat. Co.	1,397		2,618	236
Armour & Co.	285	94	4,371	25
Brown Bros.	194	16		15
Hilegemier Bros.			816	
Schnusler Pkg. Co.	22	8		7
Riverside Pkg. Co.	10	10	552	
Meier Pkg. Co.			340	
Ind. Prov. Co.			459	
Worm & Co.	108		144	
Eastern buyers	3,578	4,381	20,701	2,454
Miscellaneous	614	173	100	141

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,569	401	3,137	99
Wilson & Co.	1,370	365	3,050	
Butchers	81	44	206	

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,337	817	4,059	184
Dold Pkg. Co.	252	28	2,356	9
Local butchers	61	6		

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	902	58	1,539	2,753
Col. Pkg. & Prov. Co.	756	58	1,820	1,473
Coffin Pkg. Co.	442		848	
Miscellaneous	641	199	1,015	1,009

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,193	4,301	11,616	568
Swift & Co., Harrison	18			
The Layton Co.			1,066	
R. Gutz & Co.	65		84	
F. C. Gross	34	27		19
Butchers	235	284	96	157
Others	596	68	16	6

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending October 21, 1922, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
	Oct. 21.	Previous week.		
Chicago	34,996	33,567		
Kansas City	30,439	25,387		
Omaha	47,465	51,033		
St. Louis	41,153	20,240		
Sioux City	6,236	19,340		
St. Joseph	14,101	16,194		
St. Paul	10,159	10,058		
Oklahoma City	3,020	2,710		
Indianapolis	7,740	6,751		
Wichita	1,650	1,881		
Cincinnati	2,741	1,882		
Denver	2,741	1,882		
Milwaukee	2,141	2,150		

Hogs.

	Hogs.	Previous week.
Chicago	100,100	121,800
Kansas City	42,516	43,129
Omaha	29,112	28,246
St. Louis	16,365	47,139
Sioux City	33,358	30,434
St. Joseph	48,482	46,062
Oklahoma City	6,393	4,316
Indianapolis	50,677	49,107
Wichita	6,415	7,053
Cincinnati	5,222	4,171
Denver	5,222	10,009
Milwaukee	12,878	14,667

Sheep.

	Sheep.	Previous week.
Chicago	53,431	63,839
Kansas City	20,571	16,569
Omaha	77,114	78,656
St. Louis	9,035	8,390
Sioux City	13,206	13,233
St. Joseph	10,637	6,561
Oklahoma City	215	483
Indianapolis	3,975	3,263
Wichita	193	142
Denver	5,235	6,221
Cincinnati		1,209
Milwaukee	779	872

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, October 21, 1922:

CATTLE.

	Week ending Oct. 21.	Previous Cor. week.
Chicago	34,996	33,567
Kansas City	41,339	33,071
Omaha	22,433	17,507
East St. Louis	21,319	18,096
St. Joseph	10,325	8,686
Sioux City	5,296	4,891
Cudahy	797	690
South St. Paul		13,151
Philadelphia		2,258
Indianapolis	2,778	2,521
Roston	1,743	1,689
New York and Jersey City	11,154	9,096
Oklahoma City	3,830	3,578
Milwaukee	1,812	2,009

HOGS.

	Week ending Oct. 21.	Previous Cor. week.
Chicago	100,100	121,800
Kansas City	42,583	43,367
Omaha	24,015	32,483
East St. Louis	38,246	38,473
St. Joseph	27,986	28,760
Sioux City	10,107	13,892
Cudahy	17,087	16,015
Cedar Rapids	6,509	7,900
Ottumwa	11,991	9,430
South St. Paul	40,600	43,600
Fort Worth		4,700
Philadelphia		19,586
Indianapolis	21,531	23,310
Boston	12,344	7,136
New York and Jersey City	50,212	47,477
Oklahoma City	6,393	4,316
Milwaukee	13,181	14,738
Cincinnati	12,400	9,200

SHEEP.

	Week ending Oct. 21.	Previous Cor. week.
Chicago	53,431	63,839
Kansas City	20,735	16,822
Omaha	28,869	26,317
East St. Louis	8,302	6,466
St. Joseph	10,940	8,522
Sioux City	2,501	2,526
Cudahy	270	305
South St. Paul		21,030
Philadelphia		5,327
Indianapolis	871	715
Boston		5,886
New York and Jersey City	43,739	41,008
Oklahoma City	215	483
Milwaukee	935	1,904

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—The situation continues firm with supplies limited except in the case of light cows. In this connection a lot of 5,000 outside packer July-August-September light native cows sold at 18c f. o. b. or equivalent to 17½c basis Chicago freight to the buyer. Big packers still ask 19c while last sales were at 18½c. Tanners are not naming bids for the present as sellers do not appear ready to trade in their opinion. Natives quoted 23c; Texas, butts 21c; Colos 20c; bred cows 16¼c; outside packers sold 16c; heavy cows 21c; lights 18@19c; native bulls 17c; branded 15@16c nominal.

COUNTRY HIDES.—Quietness is the main feature of the local country hide situation. The cause of the quietness is the result of tanners having supplied their imperative needs in light hides and being desirous of watching developments. Sellers appear moderately anxious to move the light stock now that the demand therefor is no longer current. Demands seem to have switched to the middle weight hides. The heavy end of the list is still somewhat slow to move. The situation in the originating sections is quiet, being influenced mainly by the local situation. Dealers and tanners are endeavoring to purchase on a basis of 14½@15c delivered basis for all weights, but with no success. Sales are generally effected up to a 15½c basis whenever made. Heavy steers here are quoted 15@16c nominal; heavy cows range at 14@15c for age and description. There are still some lots of old hides which are being worked off as speedily as possible. Buff weights are held very firmly at 15c and bids at 14½c have been refused for seasonable goods. Extremes quoted at 17c paid today for a car of local current receipts of good description. There are offerings of current receipt stock as low as 16½c. Sellers hesitate to shade that figure but in some quarters it is stated to be possible to purchase with a firm bid at 16¼c. Offerings are noted of 25/50 lbs. current receipts at 16c and also in straight weights including 10c grubby stock at 16c. It appears difficult to effect movement in the light end of the list just now. Branded country hides are quoted at 12@13c flat basis; country packer branded hides 14@16c nominal; bulls 12@12c; country packers at 14½@15½c nominal and glue hides at 8@9c nominal for business.

NORTHWESTERN HIDES quiet. No new business is reported in Twin cities. Supplies are called call and are not being added to very fast. All weight hides are quoted at 15@15½c for business and heavy hides at 14½@15c. Buyers generally talk the inside basis. Light stock is quoted at 16@16½c nominal with some of the choice descriptions held higher. Bulls 12@12½c; calfskins quoted 17@20c for descriptions; kipskins quoted at 16@19c nominal; horse hides \$4.50@5.25 nominal.

CALFSKINS active. One packer moved 6,500 August calfskins at 23c, a steady price. Another moved a part of a car at 22½c, also a steady price with his previous business. This seller in connection with another moved 12,000 October kipskins at 22c for natives, 21c for overweights and 16½c for branded. Another slaughterer is negotiating on about 15,000 October at these prices and expects to close before night. Local city skins last sold at 21c as noted yesterday. A car of St. Louis city kip sold at 21c today. Local city calfskins quoted 23c asked and 22c last paid; collectors intimate they hold tentative bids off 22½c. Outside first salted skins are held up to 22c and re-

salted lots are valued at 19@20c as a rule. Countries 17@18c; deacons \$1.00@1.10 paid; regular slunks \$1.10 paid; hairless 85c. Outside kip quoted 16@19c.

DRY HIDES.—Western all weights still quoted 18c paid and 20c asked.

HORSE HIDES slow. Sales of renderer horse reported at \$5.25 for glove leather account. Some sellers talk \$5.50@5.75; mixed hides ranged at \$4.75@5.25 for qualities; country lots \$4.00@4.50; some calls noted for cheap aged hides, about \$3.00@3.50, for patent leather.

SHEEP PELTS.—Packer lambskins quoted \$2.35 paid as noted Tuesday. Woolskins quoted \$1.75@1.90; small packer skins range at \$1.75@2.25 for qualities. Some country skins sold at \$1.00. Dry western pelts are well picked up and quoted 27@28c paid and 30c asked; pickled skins \$5.00@6.25 for varieties and descriptions.

HOGSKINS.—Country run 10@25c; strips quoted 6@6½c asked.

New York.

PACKER HIDES.—No new developments noted in city slaughter stock. Spreads are quoted 27c asked; natives 22½c; butts 20½c; Colorados 19½c; cows 18@18½c asked and bids solicited. Bulls quoted 16½c.

SMALL PACKER HIDES.—Developments in eastern small packer hides are few. Demand is fair for lots running heavy in average but not so keen for the light weight varieties unless purchasable at low levels. Heavy steers are selling at 21½c; some Brooklyns sold up to 23@23½c including spready stock. All weight steers generally range at 20@21c and cows at 18@18½c; mixed hides about 18½c. Bulls quoted 15½c last paid and more money now talked owing to adaptability for the heavy leathers at present in good demand.

COUNTRY HIDES.—Business in country hides is not as brisk as heretofore as tanners are evincing signs of having supplied their needs and appear desirous of looking on. No late business reported in Ohio and similar light hides which lately sold at 17c. Buyers decline to better 16½c as a basis on choice western kinds. Business is reported in good section southern extremes at 14½c flat and further parcels are available at that figure from good shippers. A car of northern southern extremes is offered at 16½c flat with intimation given that bids at 16c would be seriously considered. A car of Canadian extremes sold at 18c and another car brought 18½c, both flat basis. New England stock quoted 15½@16c flat asked. Bulls range 14½@15c.

IMPORTED WET SALTED HIDES.—Operations in frigorifico steers are necessarily confined to narrow limits by reason of the meager unsold supplies, approximating 15,000-20,000 altogether, and representing mainly light average stock and cows. Most sellers are sold out for this month on heavy weight steer stock. Last sales of B. A. varieties were at 60.25@60.50 Argentine gold or 24@24½c landed New York basis, while Monteideo types made \$61.25 or 24½c landed. Sellers see no signs of weakness in sight and confidently expect to realize topnotch rates when stock is again available. Frigorifico type hides are also strong in tone due to scarcity with late business ranging at 17½@19c for washed mataderos and saladeros. Common kinds are quoted at 10@12c. A part car of wet salted Panamas sold privately with no intimation given as to price, but generally considered to be about 14@14½c basis. Carlots of north

Italian heavy average steers reported moving at 22½c.

CALFSKINS.—A steady to strong situation is reported, but no business is passing. Three weight cities quoted \$1.60@2.50@3.50 asked and buyers' views at \$1.50@2.40@3.35. Kips \$4.00@5.00 lately paid. Outside skins range generally at \$1.15@1.40 basis on lights. Untrimmed stock quoted 19@22c for cities and down to 16c for countries.

SEVEN MILLION HIDES LOST.

Only half the skins of animals killed annually in Russia reach the warehouse, owing to badly organized collection methods. According to M. A. Dolgoff, a member of the Economic Commission of the Soviet government, the decline of the leather industry is due in large part to the bad organization of methods for collection of hides. Although, he reports, about 14,000,000 animals are killed annually, only about half, or 7,000,000 hides, reach the warehouses. Therefore, it becomes necessary to seek foreign sources in order to meet the demand for raw material. For a year at least large importations of hides will be necessary.

In 1916-1917 the number of tanneries on record went up to 4,647, of which 240 were controlled by the government. In 1922 four and one-half million large and an equal number of small hides were put into work in these factories. However, production will hardly be increased during the next three years, because of the necessity of increased breeding. The manufacture of boots and shoes, on the other hand, might increase and thereby meet all the demands of the state. It is estimated that ninety-two millions of gold rubles will be necessary in order to follow the program of development laid down for the leather industry.

CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Oct. 28, 1922.—Quotations on hides at Chicago for the week ending Oct. 28, 1922, with comparisons, are as follows:

PACKER HIDES.				
	Week ending Oct. 28, '22.	Week ending Oct. 21, '22.	Cor. week, 1921.	
Spready native steers	@26c	@26c	17	@17½c
Heavy native steers	@23c	22½@23c	14½	@15c
Heavy Texas steers	@21c	@21c	14½	@15c
Heavy but branded steers	@21c	@21c		@14½c
Heavy Colorado steers	@20c	@20c		@13½c
Ex-Light Texas steers	@16c	@16c		@11c
Branded cows	@16c	@16c		@11c
Heavy native cows	@21c	@21c		@14c
Light native cows	18½@19c	18½@19c		@13c
Native bulls	@17c	@16½c	7½	@8c
Branded bulls	@14½c	14½@15c		@7c
Calfskins	@23c	22@23c	20	@21c
Kip	@21½c	20@21c	16	@7c
Slunks, regular	\$0.90@1.00	\$0.90@1.00	\$1.00@1.15	
Slunks, hairless	40@55c	45@60c	35	@70c
Light native butts, Colorado and Texas steers 1c per lb. less than heavies.				

CITY AND SMALL PACKERS.				
	Week ending Oct. 28, '22.	Week ending Oct. 21, '22.	Cor. week, 1921.	
Natives, all weights	18@18½c	18@18½c	11½	@12c
Bulls, natives	15@15½c	15@15½c	6	@7c
Branded hides	15@16c	15@16c	7	@8c
Calfskins	21@22c	21@22c	19	@20c
Kip	20@21c	19@20c	15	@16c
Light calf	\$1.50@1.60	\$1.15@1.25	\$1.25@1.30	
Dacons	\$1.00@1.10	\$0.90@1.00	\$0.90@1.00	
Slunks, hairless	35@70c	40@80c	30	@60c

COUNTRY HIDES.				
	Week ending Oct. 28, '22.	Week ending Oct. 21, '22.	Cor. week, 1921.	
Heavy steers	13½@15c	14@15½c	@9½c	
Heavy cows	14½@15c	14@14½c	@9c	
Butts	14½@15c	14@14½c	@8c	
Extremes	16@16½c	16@17c	11	@12c
Fuller	12@12½c	12@12½c	@5½c	
Branded	12@13c	12@13c	@5c	
Calfskins	18@19c	18@19c	14	@15c
Kip	17@18c	17@18c	12	@13c
Light calf	\$1.20@1.30	\$1.10@1.15	\$1.15@1.25	
Dacons	\$1.00@1.10	\$0.90@1.00	\$0.90@1.00	
Slunks, regular	50@60c	50@60c	60	@70c
Slunks, hairless	25@30c	25@30c	30	@35c
Horsehides	\$4.50@5.00	\$4.50@5.00	\$2.50@3.00	
Hogskins	15@20c	15@20c	15	@20c
Prices quoted are f. o. b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' prices range ½@2c per lb. less.				

ICE AND REFRIGERATION

ICE NOTES.

The Ottumwa Ice Co., Ottumwa Ia., is planning to make an addition to its plant.

The Modern Refrigerating Co., Peru, Ind., is about to make some additions to its plant.

The National Ice & Storage Co., Columbus, O., are considering the erection of a plant shortly.

Wyatt Wolf, Mountain Home, Ark., is organizing a company to erect a new cold storage plant.

J. M. Krantz, Conway Springs, Kan., is planning to erect a new ice plant to cost about \$100,000.

The Davis County Ice Co., Kaysville, Utah, has been incorporated and will erect a new ice plant.

The Ice & Development Co., Calexico,

Cal., is about to build a cold storage plant to cost about \$80,000.

F. B. Wallace & Son, Hawarden, Ia., have bought the property of the Perrin Ice Co., Davenport, Ia.

J. A. Harvey, Kinston, N. C., is considering the erection of an ice and cold storage plant at Wauclua, Fla.

The Clarksburg Ice & Cold Storage Co., Clarksburg, W. Va., is planning a new plant addition to cost about \$50,000.

The Rio Grande Ice Co., San Benito, Tex., will soon erect an addition to their plant which will cost about \$25,000.

The N. Auth Provision Co. 630 Virginia avenue, Benning, D. C., will shortly erect a new cold storage addition to their plant.

Hales & Symons, Sonora, Cal., are planning the erection of a new ice plant to

take the place of a plant recently destroyed by fire.

The Alpine Ice & Fuel Co., Kansas City, Mo., has been incorporated with a capital of \$194,000 by C. H. Blaske, M. A. Bruce and others.

Erdenberger Bros., Prairie du Chien, Wis., have bought the property of the Schweiger Fuel & Ice Co., and will make extensive additions.

The Paducah Ice Manufacturing Co., Paducah, Ky., has increased its capital by \$50,000, making the total \$150,000, and is planning important additions to its plant.

The Peninsula Ice & Cold Storage Co., Daytona, Fla., has been incorporated with capital of \$200,000, with Guy G. Bailey as president, K. Ponsang secretary-treasurer. The company will erect a new plant in the near future.

Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

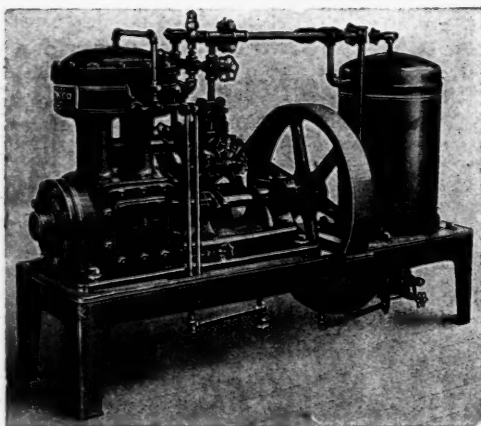
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Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in **CORK INSULATION** Details and Specifications on request

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FRICK Combined Refrigerating Machine

A complete, simple and efficient small refrigerating plant. No foundation is required. Portable. Quiet in operation. Write for prices.

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Pittsburgh, Pa. Baltimore, Md. New Orleans, La. Ogden, Utah Portland, Ore.
Memphis, Tenn. Spokane, Wash.

NEW WAY TO LOAD FROZEN MEAT.

An improvement in the method of loading frozen meats on overseas vessels has been introduced by Captain Whyte of Auckland, New Zealand, in the shape of a collapsible tray, taking the place of the usual net or canvas sling. The tray measures 9 feet by 4 feet, and has folding ends, also four 6-inch rollers to enable it to be wheeled from the railroad car to the ship's side. The wire sling for lifting the tray carries a canvas cover to shelter the meat. When lowered into the hold the cover and sling are unhooked and the tray is wheeled to where the meat is being stowed. The contrivance can also be used for other produce.

PRACTICAL REFRIGERATING BOOK.

Practical Refrigerating Engineers' Pocketbook is the title of a new and handy volume for operating refrigerating engineers in a simple lecture style that makes easy reading. The author is John E. Starr, one of the pioneer consulting refrigerating engineers of the United States, who was the first president of the American Society of Refrigerating Engineers in 1904-05. In addition to description there are numerous tables containing valuable data on the design, construction and operation of mechanical refrigerating systems.

REFRIGERATING ENGINEERS TO MEET.

The thirteenth annual convention and exhibition of the National Association of Practical Refrigerating Engineers will be held at St. Louis, Mo., in the Planters Hotel on Nov. 1, 2, 3 and 4. A tentative program has been issued covering the various papers to be presented and it is announced that 50 booths will be filled with up-to-date exhibits of interest to engineers, plant owners and plant managers, who are expected to attend the convention from all sections of the country.



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Your plant conditions demand either the Absorption or Compression type of refrigerating equipment. Let us aid you with our experience in selecting the machine which fits your requirements, assuring you the most efficient and economical service.

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SPECIFY BOWER BRAND ANHYDROUS AMMONIA which, subject to prior sale, may be obtained from the following:

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Chicago—Ernst O. Heinsdorf, Chemical Bldg.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.

El Paso—R. E. Huthstainer, 615 Mills Bldg.
Jacksonville—Jacksonville Whse. & Distributing Co.
Mexico, D. F.—Ernst O. Heinsdorf.
New York—Roesler & Haasler Chemical Co., 709 Sixth Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis Co., Inc., 638 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Philadelphia—Henry Bower Chemical Manufacturing Co.

Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Breweries Supply Co., 158 Tenth St.
Providence—Edwin Knowles, 36 Custom House St.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Savannah Brokerage Co.
San Francisco—Mailard & Schmiedell.
Toledo—Moreton Truck & Storage Co.; G. H. Weddle & Co., 87 Walbridge Ave.
Washington—Littlefield, Alvord & Co.

REFRIGERATING PROBLEM STUDY.

While there are many problems in refrigeration that might be suggested for the study of young men in the packing industry, and where the subject of refrigeration looms large, some of them suggested by Professor H. J. Macintire, of the University of Illinois, are of special interest at this time when the Institute of American Meat Packers is developing the idea of practical training for the beginners in the industry. Among these problems are the following: The heat loss leakage in a practical cold storage room or building, the calculation of a live load in a packing house or cold storage room, the tonnage required for maximum conditions in a cold storage plant, the design of piping layouts for special conditions, for brine systems for flooded systems, etc.

SOLVING COLD STORAGE PROBLEMS.

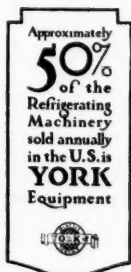
To carry on experiments in the storage of perishable products including meats, Louis M. Marble has established at Canton, Pa., a cold storage research laboratory in which some interesting and important problems are being studied and the results put to practical use.

The experiments in storage are carried on in a series of cold storage rooms. The laboratory itself is well lighted and is equipped with instruments for determining the exact physical condition of the products under examination as well as their chemical composition. One of the problems now receiving attention is egg storage.

The laboratory and its research work is under the personal supervision of Dr. Mary E. Pennington, formerly Chief of the Food Research Laboratory, U. S. Bureau of Chemistry.

BRITISH BACON CURERS AND PIGS.

Recently the question of the average difference between live and dead weight bacon hogs has been raised in Great Britain. One authority stated that the general type of well-fed bacon pig will lose, as a rule, 25 per cent, as between live and dead weight. In differing from this view Professor Loudon MacQueen Douglas states his view as follows: "I have a great many figures before me illustrating this point, not only referring to the practice in this country, but in America and some Continental countries, and the general average difference between the dead weight and the live weight is regarded as being around 20 per cent. It might be interesting if Mr. Hobson or others, who are in a position to test the matter for themselves, would carry out a series of weighings and so arrive at definite data on the subject."



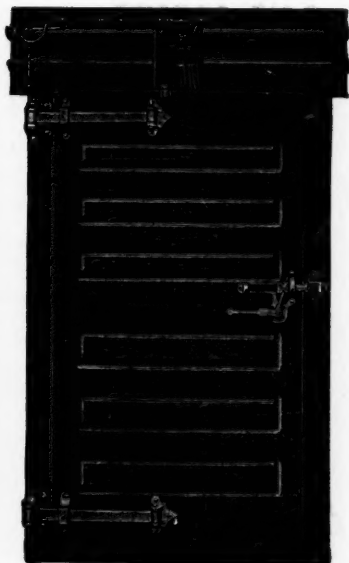
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Our thirty-six years of experience in building Ice Making and Refrigerating Machinery of recognized worth, has enabled us to help others solve their refrigeration problems—we may be able to help you.

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Ice Making and Refrigerating Machinery Exclusively
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A powerfully constructed, thoroughly insulated Cold Storage Door for Packing Houses, Abattoirs and all plants where overhead rails are in use.

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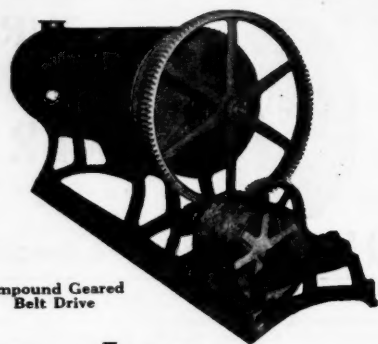
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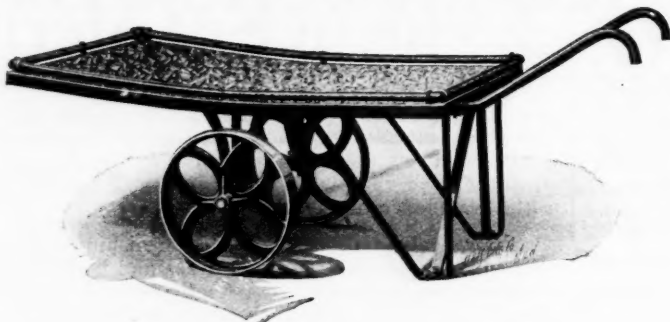
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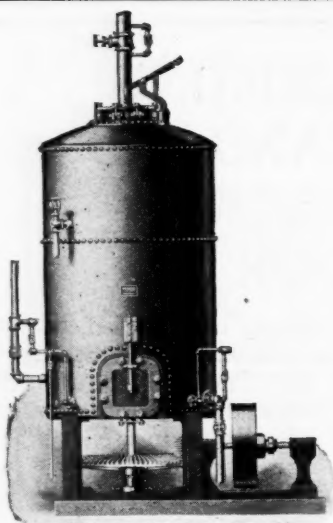
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THIS is our No. 114 Ham and Bacon Truck. It is built for strength with light weight. Much lighter than the ordinary truck of this type, yet is perfectly balanced and will carry a load of 1000 pounds.

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The Acme Combination Sanitary Rendering and Drying Machine

The inner shell is corrugated which eliminates staybolts.

The bottom heads are reinforced by special construction which prevents sagging.

The most efficient equipment on the market.

WRITE FOR BULLETIN No. 3

The Acme Engineering Co.

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Dayton, Ohio

FEDERAL MOTOR TRUCK MEET.

Featured by speeches predicting the rapid growth of the motor truck as a means of transportation within the next five years, a dinner at the Detroit Athletic club and an excursion to Muskegon, Mich., the annual convention of the distributors of the Federal Motor Truck Company of Detroit, closed Saturday. More than 75 distributors from all sections of the country attended the meeting.

The meeting opened on October 16, the day being given over to talks by C. L. Wood, chief engineer, on the Federal trucks. On Tuesday Mr. Wood and W. L. Pulcher, vice president and general manager, were the speakers.

Mr. Pulcher predicted that within the next five years the truck industry would see the most prosperous era in its history. He went on to state that in his opinion the truck manufacturers, distributors and dealers who were still left in the business after the trying depression of 1921, were about to "cash in" not only on their tremendous investment, but on their efforts to build up a paying industry and at the same time to benefit the country's sadly disorganized transportation system.

On Wednesday F. L. Pierce, general sales manager, addressed the distributors and told them of the organization of the sales force. He called to their attention the fact that the Federal company's sales force was one of the largest in the automotive industry, that in addition to the distributors present the company had about 600 dealers in the field and the organization extended even to foreign countries.

L. B. Dudley, advertising manager, also spoke on the advertising program and R. H. Crooker, sales promotion manager, spoke on the plans of his department for the next year. On Thursday Mr. Pulcher spoke again on "Some Pertinent Questions to Distributors" and during the afternoon he spoke on "What Is Expected of the Federal Distributing Organization in 1923." Throughout the entire convention a portion of each day was set aside for discussion and the distributors gave the factory executives their ideas on the truck situation.

With the close of the convention sessions Thursday the delegates adjourned to the Detroit Athletic club, where a dinner was given by the company. Among the speakers at the dinner was F. W. Fenn, chairman of the motor truck committee of the National Automobile Chamber of Commerce, James Schermerhorn of Detroit, was the toastmaster and told many of his stories for which he is famous throughout the country. At the end of the dinner the delegates boarded a special train for Muskegon and spent Friday inspecting the plant of the Continental Motor Company there.

FOR PURCHASING DEPARTMENTS

ASBESTOS PROTECTED METAL.

The successful growth of the demand for corrugated metal roofing and siding protected with asbestos and asphalt is such that this material is now recognized as standard roofing and siding for skeleton frame structures. In order to promote this demand and afford better service to clients, Johns-Manville, Inc., has been appointed joint selling agents by the H. H. Robertson Company.

In the future all asbestos-protected metal roofing, siding accessories and ventilators will be manufactured and shipped from the plant of H. H. Robertson Company at Ambridge, near Pittsburgh, Pa. Hereafter, in the manufacture of asbestos-protected metal products by H. H. Robertson Co., Johns-Manville asbestos saturated felts will be used.

Asbestos-protected metal is largely used by all industries for conditions where an unprotected metal or perishable roofing material would quickly disintegrate. Such conditions are found in foundries, steel mills, chemical plants, fertilizer plants, fertilizer works, metal and coal mines, ocean piers, railroads and almost all industrial buildings in tropical countries.

YORK REFRIGERATING EQUIPMENT.

Recent sales and installations of York refrigerating machinery and equipment are reported by the York Manufacturing Company, York, Pa., as follows:

Carl V. Franzen, meat market, 107 East 3rd street, Jamestown, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Mary M. Stahl, meat market, 719 Center street, Mauch Chunk, Pa.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Scheuer & Reinhardt, meat market, Farmingdale, L. I. N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Bottigliers & Rimola, meat market, 72 Main street, Whitehall, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Schwink Brothers, meat market, Saginaw, Mich.; one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Nicola Rascati, meat market, 564 Grand avenue, New Haven, Conn.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Louis Mosner, wholesale meat market, 561 Brook avenue, New York, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred Gerig, meat market, 1345 Walnut street, Cincinnati, Ohio; one 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Phil. J. Hock, meat market, Wilstack and Freeman avenues, Cincinnati, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Max Walther, meat market, Liberty and Hughes streets, Cincinnati, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred R. Kienzlen, meat market, 1502 Story avenue, Louisville, Ky.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Daniel Brothers, packers, Columbia City, Ind.; one 15-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

George Neuschaefer, meat market, 664 Manhattan avenue, Brooklyn, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. F. Preising, meat market, 820 Main street, Cincinnati, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Joseph Backherms, meat market, 1560 Linn street, Cincinnati, Ohio; one 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Economy Meat Market, Mahonoy City, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

George Schmelz, meat market, Hays, Pa.; a one-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

B. & J. Saylor, general provisions, Reading, Pa.; one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Feilchenfeld Brothers, meat market, 303 East Garfield boulevard, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Courtney Brothers, groceries and meats, 2041 Madison road, Cincinnati, Ohio; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

William Kuhnell, meat market, 230 Broadway, Cincinnati, Ohio; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

D. R. Kranbuehl, meat market, 416 Cass street, Milwaukee, Wis.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Cedusky Brothers, meat market, Tuscola, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. E. Sentz, packinghouse, Marshall, Mich.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Skagg's Cash Stores, groceries and meats, Sacramento, Calif.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. A. Hamilton, meat market, 25th and Moore streets, Philadelphia, Pa.; one 12-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Gottlieb Schwab, meat market, 7218 West Madison street, Forest Park, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

William C. Vorreiter, meat market, 1925 Irving Park boulevard, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Edward Menkhous, meat market, 1035 Freeman avenue, Cincinnati, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred Schwarz, meat market, Elburn, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Mead, Johnson & Co., provisioners, Evansville, Ind.; one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

New Commercial Markets, meat market, 91st street and Commercial avenue, South Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Otto W. Jacoby, meat market, 1933 Central avenue, Evanston, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Washington Market, 128 West Washington street, Fort Wayne, Ind.; one 10-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Swift & Company, Harrisburg, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, including flooded atmospheric ammonia condenser.

C. J. Roeschlein, meat market, Antioch, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

H. F. Magandanz, meat market, Vergas, Minn.; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. Hirsowitz, meat market, Wilkes-Barre, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Jefferson Meat Market, Inc., Louisville, Ky.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Hoegner & Cantiney, meat market, Leete road, Lima, Ohio; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Feilchenfeld Brothers, meat market, 6731 Stony Island avenue, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred. W. Steinberger & Co., sausage manufacturers, 310 North Denny street, Indianapolis, Ind.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Joseph Haubert, meat market, 709 Main street, Keokuk, Iowa; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

L. Dineff, meat market, 6258 Archer street, Argo, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Theodore Marck, meat market, Buena and Clarendon avenues, Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

El Paso Central Market Co., El Paso, Texas; one 19-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Crombie & Co., meat market, El Paso, Texas; one 16-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

HIGHEST QUALITY-LOWEST PRICE

INK
MEAT BRANDING
INK

HAY INK MFG. CO.
826-13th. St. Washington, D.C.

Chicago Section

Jay C. Hormel, vice-president of Geo. A. Hormel & Co., Austin, Minn., was in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 44,877 cattle, 9,406 calves, 81,983 hogs, and 42,709 sheep.

William Graham, formerly of Roberts & Oake, has succeeded Joe Kircher as superintendent at the plant of Louis Pfaelzer & Sons.

Albert W. Klingbeil, the well known sausage authority, is making an extended visit in the East and taking a well-earned rest after a year of great activity.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, October 21, 1922, for shipment sold out, ranged from 6.00 to 19.25 cents per pound, averaged 11.29 cents per pound.

R. W. Shauman, a member of the law department of Armour & Company for some 18 years, died recently as a result of heart trouble. Mr. Shauman handled many of the legal matters for the branch house and plant departments, and had a wide acquaintance.

Provision shipments from Chicago for the week ending Saturday, October 21, 1922, with comparisons, were as follows:

	Past week.	Previous week.	Last year.
Cured meats	13,926,000	14,698,000	20,075,000
Lard	11,332,000	11,492,000	11,358,000
Fresh meats	22,890,000	26,449,000	28,991,000
Pork	6,000	7,000	7,000
Canned meats	17,000	18,000	25,000

Hog slaughters at principal western markets for the week ending Saturday, October 21, 1922, is estimated at 557,000 head compared with 593,000 head the previous week and 490,000 head same week one year ago. For the summer season the slaughter is estimated at 19,449,000 head compared with 17,572,000 head for the same period one year ago.

The Anglo-American Provision Co. sustained a moderate loss this last week

through a fire which partly destroyed one of their warehouses in the northwest end of the stockyards district. The building, which was a four-story brick one, was used for the storage of lard and cooperage for making containers.

Meat Trade Movies—No. 16



WHEN CINCINNATI PACKERS GET TOGETHER

As a presiding officer J. A. Wiederstein of the John Hoffmann's Sons Co. is in great demand. He is the perpetual president of the Cincinnati Packers' Association, and now they have gone and made him a director of the Institute of American Meat Packers. Next!

FREY'S OUTING AT NEW ORLEANS.

L. A. Frey & Sons, New Orleans, La., believe in having outings every now and then, so that they and their employees can have a great "get together." Some 150 employees recently enjoyed a day at West End, Lake Pontchartrain. A camp had been specially rented for the occasion and the day was spent in dancing, swimming and in having a good time in general. Of all those present Mr. L. A. Frey himself seemed to be having the time of his life, teaching his grandchildren and other young people how to swim. This outing is an annual feature of the Frey organization, and has done much to make the institution a really co-operative concern.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, October 26, 1922, with comparisons, are reported to The National Provisioner as follows:

Armour & Co.	12,600
Anglo-Amer. Provision Co.	7,900
Swift & Co.	12,400
G. H. Hammond & Co.	7,600
Morris & Co.	7,700
Wilson & Co.	11,200
Boyd-Lunham & Co.	4,900
Western Pkg. & Prov. Co.	9,500
Roberts & Oake	4,500
Miller & Hart	4,200
Independent Packing Co.	4,700
Brennan Packing Co.	4,800
Wm. Davies Co.	2,300
Agar Pkg. Co.	3,100
Others	8,100

Total 105,500

CHICAGO PORK QUOTATIONS.

Wholesale prices of cured pork and pork products, per 100 pounds, for the week ending October 13, 1922, with comparisons, are quoted by the U. S. Bureau of Markets as follows at Chicago:

	Oct. 13.	Oct. 6.	Sept. 15.
Hams, smoked.			
14-16 average	\$20.00-23.00	\$21.00-22.00	\$21.00-22.00
Hams, fancy.			
14-16 average	24.00-25.00	24.00-25.00	23.50-25.00
Picnics, smoked.			
4-8 average	15.00-17.50	14.00-16.00	12.75-16.00
Bacon, breakfast.			
6-8 average	29.00-31.00	27.00-29.00	25.00-28.00
Bacon, fancy, 6-8			
average	35.00-37.00	35.00-37.00	32.00-35.50
Bellies, D. S., 14-			
18 average	17.00-17.75	16.50-17.00	16.00-16.25
Backs, D. S., 14-			
16 average	12.00-13.75	12.50-13.50	12.00-13.25
Pure lard, tierces	14.00-15.25	13.50-14.50	11.25-13.50
Compound lard, tierces	11.50-12.00	11.00-12.00	11.00-12.50

IDEAL SCOTTISH BACON HOG.

Loudon MacQueen Douglas, vice-president of the Scottish National Association of Pig Breeders, has recently acquired the estate of Newpark, West Calder, Midlothian, where he intends to establish a model pedigree pig farm. He is a well-known breeder of Large Black and other breeds of pedigree pigs, and he is also the first to introduce into Scotland the Wessex Saddleback. Mr. Douglas is one of the most progressive men in the pig industry, and hopes to produce the ideal Scottish bacon pig.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
PACKING HOUSE & COLD STORAGE
CONSTRUCTION; CORK INSULATION &
OVER HEAD TRACK WORK.
103 Marquette Bldg. Detroit, Mich. Phones:
Cherry 3760-3761

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES: Packing Plants, Cold Storage,
Manufacturing Plants, Power Instal-
lations, Investigations
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M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
Efficiency.
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1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers
Anders & Reimers
ARCHITECTS
ENGINEERS
314 Erie Bldg. Packing House
Cleveland, O. Specialists

C. W. Riley, Jr.
BROKER
2109 Union Central Bldg., Cincinnati, Ohio
Provisions, Oils, Greases & Tallow
Offerings Solicited

LEON DASHEW
Counselor At Law
15 Park Row New York

References

Armour & Company	Joseph Stern & Sons, Inc.
The Cudahy Packing Co.	Manhattan Veal & Mutton Co.
Austin Nichols & Co.	United Dressed Beef Co.
New York Butchers Dressed Meat Co.	

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., Oct. 25.

Some improvement in the situation as regards the shortage of livestock cars for outbound shipments and a considerable decrease in receipts as compared with last week have resulted in a better tone in the cattle trade.

Good and choice dry fed beef steers are still extremely scarce. A few sales of these have been made during the past week from \$8.50 to \$11.00 with strictly choice and prime kinds quotable on up to \$12.50. Common and medium grades consisting largely of grass-fat steers are strong to 25c higher than a week ago, a limited number of the best offerings going at \$7.00 to around \$8.00 with bulk \$5.50@6.50, commonest kinds as low as \$5.00 or somewhat lower.

Prices of grass-fat butcher she stock show gains of around 25c to 50c compared with the early days of last week. Best light weight grass-fat heifers are now selling from \$5.50@6.50, with a like kind of young cows \$4.50@5.50, and bulk of butcher she stock \$3.50@4.50.

Canners and cutters are being moved largely at \$2.50@3.00, only a relatively few of the poorest canners mostly "subject," \$2.00@2.25. The market for bologna bulls has been strong all week, current prices ranging from \$3.25@4.00, bulk of sales \$3.50@3.75.

The market for veal calves has been the usual up-and-down affair but prices today are practically steady with a week ago, best lights now selling largely at \$9.00, within a price range of \$8.75@9.50. Seconds are selling from \$4.00@7.00 with the bulk at \$5.00@5.50. Wiener calves are going at \$2.50@2.75.

The general price range on hogs today was \$8.00@8.85, or the narrowest for the season to date. Bulk of the hogs averaging from 140 to 200 lbs. sold today at \$8.75, a few lots of choice butchers averaging mostly over 200 lbs. at \$8.85, or about 25c higher than a week ago. Bulk of the heavy packing sows selling today at \$8.00@8.25 were 25c to 50c higher than a week ago. Receipts of hogs this week total about 39,600 against 31,400, and about 49,400 same period a year ago.

Most of the native lambs went to killers today at \$13.50@13.75, or about steady with a week ago. Heavy lambs are selling largely at \$12.00@12.50, culls mostly \$8.00@9.00. Fat ewes have gained about 50c or more the past week, making a net gain of \$1.25 to \$1.50 during the past two weeks. Bulls of the fat, light and medium weight ewes went to packers today at \$6.00@6.50, heavies \$5.00@5.50.

SIOUX CITY LIVESTOCK MARKETS.

(Continued from page 42.)

still coming from the ranges. Weather is good in range country and cattle will be coming until storms begin. Best fed yearlings here for the week, \$12.50; several lots of yearlings and handy weights, \$12.00@12.40; fair to good corn cattle, \$10.00@11.50; short feds, \$9.50 down to around \$7.00 for warmed ups. No grass beeves above \$7.00, and many of them down to \$5.00. Stopping point for feeders is at \$7.00; bulk, \$6.50 down to \$6.00, with less attractive quality running down to around and under \$5.00; stock calves up to \$7.75 for prime lots with good kinds at \$7.00@7.50; best fat grass heifers \$5.50, not many above \$5.00, and best fat cows \$4.50 with good kinds at \$4.00 and the cutter grades \$3.50 with canners at \$3.00 down to \$2.00.

Hog supplies are running seasonably light in number and with an increasing proportion of light weights. Total for the week to date will not exceed 12,000. Market has been running fairly even from day today until on day of this writing a break of close to 25c was noted, with heavies getting most of the break. There is still a rather liberal proportion of heavy sows

coming. Best light weights today \$8.80 with the bulk of light bacons and butchers at \$8.40@8.75 for weights of around 175 to 240 lbs., heavy and mixed grades \$7.80@8.35, with not a few big heavies at \$7.50@7.75.

The sheep market has been running along on an advancing basis until on day of this writing prices broke 10@15c. Best lambs sold at \$13.90, choice light ewes \$6.50, handy and heavy weights \$5.00@5.50. Few feeders being offered.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Agricultural Economics is as follows:

The demand for fresh meat was quite uneven and generally slow throughout the week. Supplies of beef were liberal, but last week's prices were well sustained until midweek, after which necessary declines were made, owing to the narrow demand. While supplies of other meats were fairly liberal, little changes in prices were noticeable.

The steer supply included a limited number of choice bullocks which reached \$18 early in the week, but later declined 50c per cwt. Demand centered on medium and good steers, which formed a good percentage of the total offering, with the bulk of sales ranging from \$14.50 to \$16.50 early in the week, with a decline of 50c to \$1 toward the week end. Western grass steers were plentiful, but only the strong to heavyweight received any consideration, with the light end possibly unsaleable except to boners.

Offerings of she-stock consisted largely of low grade cows, which went to the boners. Good butcher-cows formed a small percentage of the total receipts, while light heifers were more plentiful. General declines of 50c to \$1 were recorded for the week. Under a fair demand bologna bulls kept moving at prices practically unchanged from a week ago. Demand for Kosher beef was sufficient to keep stock well cleared at prices close to a level with figures of a week ago.

While supplies of veal were quite liberal, and looked excessive at times, demand strengthened sufficiently to keep the desirable butcher calves moving at prices about steady with last week, while the lower grades went to the boners.

The advance of \$1, made on lambs, at the week's opening, proved only temporary, and prices declined to last week's closing figures by midweek. While supplies were little more than moderate, they were fully ample for the limited demand.

Under a fairly good demand, the moderate offerings of mutton were moved at prices steady with a week ago. Demand centered on heavyweight butcher sheep, which formed a fair percentage of the total receipts.

Slight advances in pork prices were made with the week's opening, but by midweek values had sought a level with last week's closing figures. Offerings were not excessive but at all times ample to meet the moderate demand.

Compared with last Friday, steers and cows are practically 50c to \$1 lower, bulls unchanged, veal, lamb and mutton unchanged, pork loins steady on lighter averages, \$1 higher on heavy, shoulders steady to 50c up, picnics 50c lower, Boston butts, steady to 50c higher, and spare-ribs 50c to \$1 higher. Strong efforts are being made to clean up all stock, indicating a very light carryover.

UNIQUE SOUTHERN LARD DISPLAY.

A unique feature at the recent State Fair held at Louisville, Ky., was the display of the Louisville Provision Company, which showed in a series of booths how attractive it is possible to arrange meat products. Of the various products the most interesting from a practical as well as an artistic angle was the booth which held the figures of a hog and a boy. As the visitor approached, they seemed to be statues carved out of some kind of stone. But when he got up to the booth he was surprised to find that the hog, the boy, the foundation they stood on, and even the sign, were made of lard.

This was a unique feature. The lard used was made in the regular run of lard, without the use of any stiffener. There was, moreover, nothing used to preserve it except the keeping of the temperature of the booth at around 36 degrees.

One of the other booths displayed Southern Star products, such as hams, sausage, lard, oleomargarine, and was a splendid example to retailers and others of the care that can be taken in keeping meats, as well as of the variety and attractiveness of the packers' output.



NO SOFT OR OILY HOGS MADE THIS LARD.

Unique Exhibit Moulded from Regular Run of Lard. Without Addition of Any Stiffener.

CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 16.....	26,746	3,268	32,545	24,523
Tuesday, Oct. 17.....	12,325	2,683	24,148	17,415
Wednesday, Oct. 18.....	16,161	1,729	15,468	17,443
Thursday, Oct. 19.....	12,117	3,079	28,404	25,969
Friday, Oct. 20.....	3,850	919	22,149	16,346
Saturday, Oct. 21.....	2,500	200	6,000	4,000
Total for week.....	73,697	11,878	128,714	105,696
Previous week.....	63,294	10,739	136,599	120,624
Year ago.....	73,580	12,567	136,934	153,852
Two years ago.....	64,244	12,940	119,080	94,954

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 16.....	5,471	229	6,531	6,139
Tuesday, Oct. 17.....	4,881	64	3,953	10,826
Wednesday, Oct. 18.....	4,432	269	5,930	8,671
Thursday, Oct. 19.....	4,961	455	5,792	8,651
Friday, Oct. 20.....	3,339	148	7,242	11,743
Saturday, Oct. 21.....	1,000	100	4,500	1,000
Total for week.....	26,084	1,335	39,948	50,050
Previous week.....	23,420	1,493	20,580	64,338
Year ago.....	26,172	1,390	54,239	57,089
Two years ago.....	25,310	1,916	12,145	32,809

Receipts at Chicago for the year to October 21, 1922, with comparisons:

	1922	Year	1921
Cattle.....	2,418,431		3,217,966
Calves.....	637,103		626,132
Hogs.....	6,215,504		6,393,504
Sheep.....	3,077,345		3,870,329

Total receipts of hogs at eleven markets:

Week ending October 21.....	Week.	Year to date.
Previous week.....	487,000	22,439,000
Cor. week, 1921.....	521,000	
Cor. week, 1920.....	516,000	22,572,000
Cor. week, 1919.....	520,000	22,448,000
Cor. week, 1918.....	520,000	24,832,000
Cor. week, 1917.....	539,000	24,081,000
Cor. week, 1916.....	414,000	20,611,000
Cor. week, 1915.....	688,000	23,400,000
Cor. week, 1914.....	387,000	20,712,000
Cor. week, 1913.....	480,000	15,322,000

Combined receipts at seven points for week ending October 21, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending October 21.....	311,000	358,000	282,000
Previous week.....	300,000	395,000	276,000
1921.....	290,000	371,000	364,000
1920.....	282,000	336,000	271,000
1919.....	380,000	397,000	413,000
1918.....	309,000	409,000	329,000
1917.....	286,000	309,000	292,000
1916.....	306,000	329,000	357,000
1915.....	245,000	248,000	261,000
1914.....	174,000	366,000	365,000

Combined receipts at seven markets for year to October 21, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
1922.....	8,437,000	18,067,000	8,021,000
1921.....	7,281,000	17,480,000	9,757,000
1920.....	8,252,000	18,026,000	8,986,000
1919.....	9,415,000	20,260,000	11,449,000
1918.....	10,159,000	19,582,000	9,714,000
1917.....	8,729,000	16,790,000	8,137,000
1916.....	7,292,000	19,017,000	9,410,000
1915.....	6,214,000	15,672,000	8,925,000

Chicago packers' hog slaughter for week ending October 21, 1922:

	This week.
Armour & Co.....	9,800
Anglo-American Provision Co.....	4,300
Swift & Co.....	14,000
G. H. Hammond Co.....	4,900
Morris & Co.....	10,000
Wilson & Co.....	10,000
Boyd-Lanham & Co.....	4,900
Western Packing & Provision Co.....	9,800
Roberts & Oake.....	4,900
Miller & Hart.....	3,900
Independent Packing & Provision Co.....	4,800
Brennan Packing Co.....	5,600
William Davies Co.....	4,300
Others.....	15,900
Total.....	100,100
Previous week.....	121,800
Year ago.....	104,700
Two years ago.....	115,800

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending October 21.....	\$10.80	\$ 8.95	\$ 6.50	\$ 3.95
Previous week.....	10.40	9.05	6.10	3.55
Year ago.....	7.80	7.70	4.65	8.35
Cor. week, 1920.....	14.05	13.90	6.30	12.00
Cor. week, 1919.....	16.20	13.10	9.20	15.35
Cor. week, 1918.....	14.40	16.25	10.40	15.70
Cor. week, 1917.....	11.40	15.55	11.00	16.85
Cor. week, 1916.....	9.95	10.65	7.50	10.50
Cor. week, 1915.....	8.75	7.15	5.65	8.75
Cor. week, 1914.....	9.20	7.40	5.40	7.75
Cor. week, 1913.....	8.40	7.05	4.60	7.10
Cor. week, 1912.....	7.80	7.83	4.00	6.70
Cor. week, 1911.....	6.65	6.19	3.55	5.70
Average, 1911-1921.....	\$10.40	\$10.80	\$ 6.55	\$10.45

Prices at Chicago, Thursday, October 26:

CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)—	
Choice and prime.....	\$11.75@13.70
Good.....	9.35@11.75
Medium.....	7.50@ 9.35
Common.....	5.75@ 7.50
Light weight (1,100 lbs. down)—	
Choice and prime.....	11.65@13.35
Good.....	9.25@11.65
Medium.....	7.25@ 9.25
Common.....	5.50@ 7.25

Butcher Cattle:	
Heifers, common choice.....	4.75@10.00
Cows, common choice.....	3.50@ 8.15
Bulls, Bologna and beef.....	3.50@ 6.50

Canners and Cutters:	
Cows and heifers.....	2.60@ 3.50
Canner steers.....	3.50@ 4.00

Veal Calves:	
Light and med. weight, med. good and choice.....	8.00@11.00
Heavy weight, common choice.....	3.50@ 7.50

HOGS.

Top	\$ 9.25
Bulk of sales.....	8.40@ 9.20
Heavy weight (250 lbs. up), med. choice.....	8.50@ 9.15
Med. weight (200-250 lbs.), med. choice.....	8.90@ 9.15
Light weight (150-200 lbs.), com. choice.....	8.75@ 9.00
Light lights (130-150 lbs.), com. choice.....	8.75@ 9.00
Packing sows (250 lbs. up), smooth.....	7.80@ 8.50
Packing sows (200 lbs. up), rough.....	7.40@ 7.90
Killing pigs (150 lbs. down), med. choice.....	9.00@ 9.25

SHEEP.

Lambs (85 lbs. down), medium prime.....	\$13.00@14.75
Culls and common.....	9.00@12.75
Yearling wethers.....	9.75@13.00
Wethers, medium prime.....	6.50@ 9.50
Ewes, medium choice.....	4.50@ 7.75
Culls and common.....	2.75@ 5.25
Breeding ewes.....	5.00@10.75
Feeding lambs, medium choice.....	13.00@14.50

CHICAGO PROVISION MARKET

Official Board of Trade Range of Prices.

SATURDAY, OCTOBER 21, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	\$10.85	\$10.85	\$10.85	\$10.85
Jan.....	9.52½	9.55	9.52½	9.55
May.....				9.85
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50

MONDAY, OCTOBER 23, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	10.92½	10.92½	10.87½	10.87½
Jan.....	9.55	9.57½	9.55	9.55
May.....				9.85
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50

TUESDAY, OCTOBER 24, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	10.77½	10.85	10.77½	10.85
Jan.....	9.55	9.55	9.55	9.55
May.....				9.85
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50

WEDNESDAY, OCTOBER 25, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	10.75	10.75	10.70	10.70
Jan.....	9.52½	9.62½	9.40	9.47½
May.....	9.85	9.85	9.72½	9.80
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50

THURSDAY, OCTOBER 26, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	10.60	10.60	10.50	10.50
Nov.....				10.15
Jan.....	9.40	9.42½	9.37½	9.40
May.....	9.70	9.70	9.70	9.70
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50
Jan.....	8.12½	8.37½	8.12½	8.37½

FRIDAY, OCTOBER 27, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Oct.....	10.40	10.40	10.35	10.35
Nov.....				10.15
Jan.....	9.35	9.37½	9.30	9.32½
May.....	9.12½	9.70	9.62½	9.65
RIBS—(Boxed 25c more than loose)—				
Oct.....				10.50
Jan.....				9.37½

LIVESTOCK IN TUNIS.

The number of livestock in Tunis in 1921 and 1920 according to official reports was as follows:

	1920.	1921.
Cattle.....	537,000	488,000
Hogs.....	19,000	18,000
Sheep.....	2,183,000	2,038,000
Goats.....	1,061,000	1,114,000

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	32	30	22
Rib roast, light end.....	40	34	24
Chucks roast.....	22	20	14
Steaks, round.....	35	34	25
Steaks, sirloin, first cut.....	48	42	30
Steaks, porterhouse.....	62	50	32
Steaks, flank.....	30	25	15
Beef stew, chuck.....	18	15	14
Corned briskets, boneless.....	22	20	18
Corned plates.....	12	10	10
Corned rumps, boneless.....	25	22	18

Lamb.

	Good.	Com.
Hindquarters.....	42	30
Legs.....	45	33
Stews.....	20	15
Chops, Shoulder.....	30	25
Chops, rib and loin.....	50	35

Mutton.

Legs.....	22
Stew.....	15
Shoulders.....	20
Chops, rib and loin.....	35

Pork.

Loins, whole, 8@10 avg.....	30	@32
Loins, whole, 10@12 avg.....	29	@30
Loins, whole, 12 to 14.....	26	@28
Loins, whole, 14 and over.....	24	@25
Chops.....		@25
Shoulders.....		@18
Butts.....		@23
Spareribs.....		@14
Hocks.....		@15
Leaf lard, unrendered.....		@12

Veal.

Hindquarters.....	30	@36
Forequarters.....	15	@20
Legs.....	30	@40
Breasts.....	12½	@18
Shoulders.....	18	@25
Cutlets.....	45	@45
Rib and loin chops.....		@40

Butchers' Offal.

Suet.....	@ 4
Shop fat.....	@ 2
Bones, per 100 lbs.....	@50
Calf skins.....	@18
Klips.....	@14
Deacons.....	@18

CURING MATERIALS.

	Bbls.	Sacks
Double refined saltpetre, gran.....	6½	6½
Crystals.....	7½	7½
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads.....	4½	4½
Less than carloads, granulated.....	4½	4½
Crystals.....	5½	5½
Kegs, 100@130 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	11½
Crystal to powdered, in bbls. in 5-ton lots or more.....	11½
In bbls. in less than 5-ton lots.....	12
Borax, carloads, powdered, in bbls.....	5½	6½
In ton lots, gran. or powdered, in bbls. 5½		
Sugar.....		
Raw sugar, 96 basis, 3c Cuba, duty paid		7 5%
Second sugar, 90 basis.....		@ 5.00
Syrup, testing 63 to 65 combined and invert.....		@ 23
Standard, granulated, f. o. b. refinery (less 2 per cent).....		@ 6.90
Plantation, granulated, f. o. b. New Or- leans (less 2 per cent).....		@ 6.70
White clarified, f. o. b., New Orleans (net).....		@ 6½
Yellow clarified, f. o. b., New Orleans (net).....		@ 6¼

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		
	Week ending Oct. 28.	Cor. week, 1921.
Prime native steers.....	17 1/2 @ 18 1/4	17 1/2 @ 18 1/4
Good native steers.....	15 @ 16	16 1/2 @ 17
Medium steers.....	13 @ 14	10 @ 15
Hedders, good.....	12 @ 16	10 @ 16
Cows.....	7 @ 11	7 @ 11
Hind quarters, choice.....	23 @ 24 1/4	23 @ 24 1/4
Fore quarters, choice.....	21 @ 22	21 @ 22

Beef Cuts.		
Steer Loins, No. 1.....	42 @ 30	42 @ 30
Steer Loins, No. 2.....	40 @ 28	40 @ 28
Steer Short Loins, No. 1.....	40 @ 28	40 @ 28
Steer Short Loins, No. 2.....	40 @ 28	40 @ 28
Steer Loin Ends (hips).....	40 @ 28	40 @ 28
Steer Loin Ends, No. 2.....	40 @ 28	40 @ 28
Cow Loins.....	12 @ 25	13 @ 21
Cow Short Loins.....	20 @ 30	16 1/2 @ 25 1/4
Cow Loin Ends (hips).....	12 @ 18	13 @ 18
Steer Ribs, No. 1.....	34 @ 22	34 @ 22
Steer Ribs, No. 2.....	34 @ 22	34 @ 22
Cow Ribs, No. 1.....	22 @ 17	22 @ 17
Cow Ribs, No. 2.....	22 @ 17	22 @ 17
Steer Rounds, No. 1.....	15 @ 12 1/4	15 @ 12 1/4
Steer Rounds, No. 2.....	14 @ 11 1/4	14 @ 11 1/4
Steer Chucks, No. 1.....	11 @ 8	11 @ 8
Steer Chucks, No. 2.....	10 @ 8	9 1/2 @ 10
Cow Rounds.....	9 @ 8	9 @ 8
Cow Chucks.....	6 @ 8	6 @ 8
Steer Plates.....	6 @ 7 1/4	6 @ 7 1/4
Medium Plates.....	6 @ 7 1/4	6 @ 7 1/4
Briskets, No. 1.....	15 @ 12	15 @ 12
Briskets, No. 2.....	12 @ 12	12 @ 12
Steer Navel Ends.....	3 @ 4 1/4	3 @ 4 1/4
Cow Navel Ends.....	3 @ 4 1/4	3 @ 4 1/4
Fore Shanks.....	4 @ 4 1/4	4 @ 4 1/4
Hind Shanks.....	3 1/2 @ 4	3 1/2 @ 4
Rolls.....	18 @ 23	21 @ 23
Strip Loins, No. 1, boneless.....	20 @ 25	20 @ 25
Strip Loins, No. 2.....	20 @ 25	20 @ 25
Strip Loins, No. 3.....	12 @ 12	12 @ 12
Sirloin Butts, No. 1.....	30 @ 20	30 @ 20
Sirloin Butts, No. 2.....	26 @ 20	26 @ 20
Sirloin Butts, No. 3.....	12 @ 17	12 @ 17
Beef Tenderloins, No. 1.....	17 @ 17	17 @ 17
Beef Tenderloins, No. 2.....	18 @ 17	18 @ 17
Rump Butts.....	18 @ 20	18 @ 20
Flank Steaks.....	6 @ 17	6 @ 17
Boneless Chucks.....	6 @ 8	6 @ 8
Shoulder Clods.....	8 @ 8	8 @ 8
Hanging Tenderloins.....	8 @ 8	8 @ 8
Trimnings.....	8 @ 8	8 @ 8

Beef Product.

Brains, per lb.....	7 1/2 @ 9	7 @ 8
Hearts.....	6 @ 6 1/4	5 1/2 @ 6
Tongues.....	28 @ 30	25 @ 30
Sweetbreads.....	30 @ 30	24 @ 28
Ox-Tail, per lb.....	6 @ 9	4 @ 8
Fresh Tripe, plain.....	6 @ 5 1/2	4 @ 4
Fresh Tripe, H. C.....	6 1/2 @ 5	7 @ 5
Livers.....	6 1/2 @ 9	7 @ 9
Kidneys, per lb.....	9 1/2 @ 10	8 @ 8

Veal.

Choice Carcass.....	17 @ 18	18 @ 19
Good Carcass.....	13 @ 16	14 @ 17
Good Saddles.....	20 @ 27	20 @ 28
Good Backs.....	10 @ 13	10 @ 13
Medium Backs.....	4 @ 6	5 @ 6

Veal Products.

Brains, each.....	8 @ 9	7 @ 8
Sweetbreads.....	56 @ 60	52 @ 58
Calf Livers.....	26 @ 32	27 @ 35

Lamb.

Choice Lambs.....	25 @ 26	25 @ 26
Medium Lambs.....	22 @ 24	22 @ 24
Choice Saddles.....	20 @ 23	20 @ 23
Medium Saddles.....	20 @ 23	20 @ 23
Choice Fores.....	21 @ 22	21 @ 22
Medium Fores.....	21 @ 22	21 @ 22
Lamb Fries, per lb.....	23 @ 20	23 @ 20
Lamb Tongues, each.....	18 @ 18	18 @ 18
Lamb Kidneys, per lb.....	25 @ 28	25 @ 28

Mutton.

Heavy Sheep.....	14 @ 8	14 @ 8
Light Sheep.....	14 @ 10	14 @ 10
Heavy Saddles.....	10 @ 9	10 @ 9
Light Saddles.....	10 @ 12 1/2	10 @ 12 1/2
Heavy Fores.....	6 @ 6	6 @ 6
Light Fores.....	6 @ 6	6 @ 6
Mutton Legs.....	21 @ 21	21 @ 21
Mutton Loins.....	10 @ 10	10 @ 10
Mutton Steaks.....	8 @ 8	8 @ 8
Sheep Tongues, each.....	8 @ 8	8 @ 8
Sheep Heads, each.....	10 @ 10	10 @ 10

Fresh Pork, Etc.

Dressed Hogs.....	19 @ 19 1/2	19 @ 19 1/2
Pork Loins, 8@10 lbs. avg.....	24 @ 24	24 @ 24
Leaf Lard.....	12 @ 10 1/4	12 @ 10 1/4
Tenderloin.....	50 @ 50	50 @ 50
Spare Ribs.....	13 @ 11	13 @ 11
Butts.....	17 @ 17	17 @ 17
Hocks.....	12 @ 12	12 @ 12
Trimnings.....	12 @ 12	12 @ 12
Extra Lean Trimnings.....	14 1/2 @ 15 1/2	14 1/2 @ 15 1/2
Tails.....	13 @ 13	13 @ 13
Snouts.....	6 @ 7 1/2	6 @ 7 1/2
Pigs' Feet.....	5 @ 6	5 @ 6
Pigs' Heads.....	7 @ 7	7 @ 7
Blade Bones.....	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Blade Meat.....	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Cheek Meat.....	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2
Hog Livers, per lb.....	4 @ 5	4 @ 5
Neck Bones.....	4 @ 4	4 @ 4
Skinned Shoulders.....	14 @ 13	14 @ 13
Pork Hearts.....	6 @ 6	6 @ 6
Pork Kidneys, per lb.....	6 @ 6	6 @ 6
Pork Tongues.....	10 @ 11	10 @ 11
Slip Bones.....	12 @ 12	12 @ 12
Tail Bones.....	9 @ 9	9 @ 9
Brains.....	9 @ 10	9 @ 10
Back fat.....	12 @ 13	12 @ 13
Hams.....	20 @ 20	20 @ 20
Cakes.....	10 1/2 @ 11	10 1/2 @ 11
Bellies.....	22 @ 22	22 @ 22

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	22 @ 22
Country style sausage, fresh, in link.....	16 @ 16
Country style sausage, fresh, in bulk.....	14 @ 14
Country style sausage, smoked.....	17 @ 17
Mixed sausage, fresh.....	13 @ 13
Frankfurts in pork casings.....	15 @ 15
Frankfurts in sheep casings.....	15 @ 15
Bologna in beef bungs, choice.....	14 @ 14
Bologna in beef middles, choice.....	14 @ 14
Bologna in cloth, paraffined, choice.....	14 @ 14
Liver sausage in hog bungs.....	10 @ 10
Liver sausage in beef rounds.....	11 @ 11
Head cheese.....	22 @ 22
New England luncheon specialty.....	16 @ 16
Liberty luncheon specialty.....	16 @ 16
Mixed luncheon specialty.....	16 @ 16
Tongue sausage.....	14 @ 14
Blood sausage.....	14 @ 14
Polish sausage.....	14 @ 14
Souse.....	14 @ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	24 @ 24
Cervelat, new condition, in hog bungs.....	15 @ 15
Cervelat, new condition, in beef middles.....	15 @ 15
Thuringer Cervelat.....	20 @ 20
Farmer.....	24 @ 24
Holsteiner.....	22 @ 22
B. C. Salami, choice, in hog bungs.....	24 @ 24
Milano salami, choice, in hog bungs.....	42 @ 42
B. C. Salami, new condition.....	20 @ 20
Frisses, choice, in hog middles.....	38 @ 38
Genoa style salami.....	51 @ 51
Peperoni.....	32 @ 32
Mortadella, new condition.....	19 @ 19
Capricola.....	47 @ 47
Italian style hams.....	41 @ 41
Virginia style hams.....	41 @ 41

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	33
Beef rounds, export, 225 sets, per set.....	35
Beef rounds, export, 140 sets, per set.....	33
Beef middles, per set.....	1.25
Beef bungs, No. 1, per piece.....	1.60
Beef bungs, No. 2, per piece.....	1.18
Beef weasands, No. 1, per piece.....	1.17
Beef weasands, No. 2, per piece.....	1.10
Beef bladders, small, per doz.....	1.70
Beef bladders, medium, per doz.....	1.60
Beef bladders, large, per doz.....	1.80
Hog casings, medium, f. o. b.....	1.00
Hog middles, with cap, per set.....	1.17
Hog middles, without cap, per set.....	1.15
Hog bungs, export.....	1.23
Hog bungs, large, per doz.....	1.13
Hog bungs, medium.....	1.08
Hog bungs, narrow.....	1.03 1/4
Hog stomachs, per piece.....	1.08
Imported sheep casings, extra wide.....	
Imported sheep casings, medium wide.....	
Imported sheep casings, medium.....	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	14.00
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	43.00
Lamb tongues, short cut, 200-lb. bbl.....	48.00

CANNED MEATS.

	No. 1/2	No. 1	No. 2	No. 6
Corned beef.....	\$ 2.35	\$ 4.00	\$ 13.00	
Roast beef.....	2.35	4.50	15.00	
Roast mutton.....	2.40	4.75	16.50	
Sliced dried beef.....	2.50	4.50		
Ox tongue, whole.....	2.50	4.25	17.50	56.00
Lunch tongue.....	2.50	4.25	8.75	35.00
Corned beef hash.....	1.50	2.75	4.25
Hamburger steaks with onions.....	1.50	2.25	4.25
Vienna style sausage.....	1.15	2.25	4.15
Veal loaf, medium size.....	2.00
Chili con carne with, or without, beans.....	1.25
Potted meats.....	.80

BARRELED PORK AND BEEF.

Mess pork, regular.....	26.50
Family back pork, 20 to 34 pieces.....	28.50
Family back pork, 35 to 45 pieces.....	29.00
Clear pork back, 40 to 50 pieces.....	27.00
Clear pork back, 50 to 60 pieces.....	24.00
Clear plate pork, 20 to 35 pieces.....	21.50
Clear plate pork, 35 to 45 pieces.....	20.50
Bean pork.....	20.00
Brisket pork.....	24.00
Plate beef.....	18.50
Extra plate beef, 200-lb. barrels.....	14.50

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	21 @ 19
Cartons, rolls or prints, 1 lb.....	20 @ 20
Cartons, rolls or prints, 2@5 lbs.....	19 1/2 @ 19 1/2
Shortenings, 30@60 lb. tubs.....	16 @ 16
Nut Margarine, prints, 1 lb.....	20 @ 20

DRY SALT MEATS.

Extra short clears.....	11 1/2 @ 11 1/2
Extra short ribs.....	11 1/2 @ 11 1/2
Short clear middles, 60 avg.....	11 1/2 @ 11 1/2
Clear bellies, 14@16 lbs.....	18 @ 18
Clear bellies, 18@20 lbs.....	14 @ 14
Clear bellies, 20@25 lbs.....	13 1/2 @ 13 1/2

Clear bellies, 25@30 lbs.....	12 1/2 @ 12 1/2
Rib bellies, 20@25 lbs.....	13 1/2 @ 13 1/2
Rib bellies, 25@30 lbs.....	13 1/2 @ 13 1/2
Fat backs, 10@12 lbs.....	9 1/2 @ 9 1/2
Fat backs, 12@14 lbs.....	10 @ 10
Fat backs, 14@16 lbs.....	10 1/2 @ 10 1/2
Regular plates.....	10 1/2 @ 10 1/2
Butts.....	8 @ 8

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	24 1/2 @ 24 1/2
Skinned hams, fancy, 16@18 lbs.....	22 1/2 @ 22 1/2
Standard regular hams, 12@16 lbs.....	22 1/2 @ 22 1/2
Picnics, 6@8 lbs.....	15 1/4 @ 15 1/4
Breakfast bacon, fancy, 6@8 lbs.....	36 @ 36
Standard bacon, 6@8 lbs.....	30 1/2 @ 30 1/2
Standard bacon, 8@12 lbs.....	28 1/2 @ 28 1/2
Standard bacon, 12@14 lbs.....	28 1/2 @ 28 1/2
Standard bacon strips, 6@7 lb.....	27 @ 27
Cooked hams, choice, skin on, surplus fat off, smoked.....	34 @ 34
Cooked hams, choice, skinned, surplus fat off, smoked.....	35 @ 35
Cooked hams, choice, skinned, surplus fat off, smoked.....	38 @ 38
Picnics, skin on, surplus fat off, smoked.....	22 @ 22
Picnics, skinned, surplus fat off, smoked.....	23 @ 23
Loin roll.....	39 @ 39

FERTILIZERS.

	Per unit.
Ground dried blood.....	\$ 4.50 @ 4.90
Unground and crushed blood.....	4.25 @ 4.40
Concentrated tankage, ground.....	3.85 @ 4.00
Hoofmeal.....	3.40 @ 3.50
Ground tankage, 10 to 11%.....	3.85 @ 4.00
Ground tankage, 6 1/2 to 9%.....	3.50 @ 3.75
Crushed and unground tankage.....	2.75 @ 3.40
Ground raw bone, per ton.....	36.00 @ 40.00
Ground steamed bone, per ton.....	28.00 @ 28.00
Unground steamed bone.....	23.00 @ 25.00
Unground bone tankage.....	17.00 @ 19.00

HORNS, HOOF AND BONES.

	Per ton.
No. 1 horns.....	\$225.00 @ 250.00
No. 2 horns.....	175.00 @ 200.00
No. 3 horns.....	150.00 @ 175.00
Hoofs, black and striped.....	50.00 @ 55.00
Hoofs, white.....	75.00 @ 85.00
Grinding hoofs.....	40.00 @ 42.00
Round shin bones, heavies.....	115.00 @ 125.00
Round shin bones, lights.....	100.00 @ 110.00
Flat shin bones, heavies.....	100.00 @ 110.00
Flat shin bones, lights.....	80.00 @ 90.00
Thigh bones, heavies.....	110.00 @ 120.00
Thigh bones, lights.....	90.00 @ 105.00
Skulls, jaws and knuckles.....	35.00 @ 37.00

Note—Foregoing horns, hoofs and bones must be assorted, free from grease spots and cracks, hard and clean.

LARD (Unrefined).

Prime steam, cash tierces.....	10.75 @ 10.75
Prime steam, loose.....	10.40 @ 10.40
Leaf, raw.....	10.75 @ 10.75
Neutral lard.....	12 1/2 @ 13 1/4

LARD (Refined).

Pure lard, kettle rendered, per lb., test.....	12 @ 12 1/2
Pure lard.....	12 @ 12 1/2
Compound.....	11 @ 11 1/2
Barrels, 1/2 over tierces; 10 half barrels, 1/4 over tierces; tubs and pails, 10 to 15 lbs., 1/4 to 1c over tierces.....	

OLEO OIL AND STEARINE.

Oleo oil, extra.....	10 1/4 @ 11
Oleo stock.....	9 1/2 @ 10
Prime No. 1 oleo oil.....	9 1/4 @ 9 1/4
Prime No. 2 oleo stock.....	8 1/2 @ 9
No. 3 oleo oil.....	8 3/4 @ 9
Prime oleo stearine, edible.....	9 1/4 @ 9 1/4
No. 2 oleo stearine, edible.....	8 1/2 @ 8 1/2

Retail Section

Want Laws to Regulate Winter Butchers

Whether there are state laws in Kansas that will enable the more efficient regulation and supervision of "winter butchers" is a question asked by the secretary of the Kansas Board of Health of the attorney general of that state that might be asked in some other states. At present there does not seem to be any effective way to deal with this situation, according to Dr. S. J. Crumline, secretary of the Kansas State Board of Health. In a statement on the matter Dr. Crumline said in part:

"The retail butchers may have to go before the legislature and ask for legislative assistance.

"Texas has a law providing for the erection of county abattoirs and providing that all slaughtering in the county be done in these abattoirs. Fees are collected which pay the cost of operation. The Texas law, however, was optional, not mandatory, and I understand that only one county in the state has actually built an abattoir.

"We might get a law passed here in Kansas requiring that all animals slaughtered for sale on the farms must be inspected by some local inspector with a certain fee for the inspection. The trouble would be to get competent local inspectors. A veterinary is about the only one competent to make such an inspection, and some of these western counties have no veterinarian.

"It's a hard problem. Personally, my sympathies are with the retail butchers, who have to run their shops during the summer, when refrigeration is necessary and overhead very high, and then in the winter, when the cost of refrigeration is down, the 'winter butcher' steps in and without any investment or expensive ice boxes or other equipment, takes all the butcher's trade away from him. With such conditions, the small town dealer in fresh meats may have to quit business, and this would be a great inconvenience to the public, for there would then be no fresh meat obtainable in the summer in the small towns.

"I am inclined to believe that there is not very much diseased meat offered for sale in Kansas. Some of the farm-killed meat, uninspected, may be dirty and unsanitary, but we hear very little to indicate that such meats are causing sickness. Our estimates are that about one-fourth of the meat consumed in Kansas is uninspected meat.

"Even if it can be proven that the farm-killed meat is wholesome, it might be better for the public to protect the small town meat market, which is on the job summer as well as winter. Whether there is any way this can be done under the law, or whether a law can be drafted to do this, I do not know."

BUILDING LIVE RETAIL ASS'N.

The Kansas Retail Butchers' Association is working out a live wire program for building up a hundred per cent organization and its example is going to be a great help to other associations which are beginning to do the same thing. Under the direction of President Joe L. Browne and Secretary Fred Garland, the organization campaign is going on in Kansas with great success.

The plan of the State association is to divide the state into districts, and have a chairman in charge of each district. The meat retailers in each district will be organized by the district chairman. Once each year there will be a district meeting of the retailers of each district, where all problems bothering the butchers will be discussed.

President Browne, in outlining the program, said:

"The Association will pay the expenses of the member sending in the most new members before our next annual convention in El Dorado. Send the president or secretary names of good prospects so that we can send them our bulletin.

"The purpose of our organization is to bring about a better feeling amongst our fellow butchers and also with the packers. The packers are as necessary for us as we are to them. We want to eliminate trade abuses. We want to get rid of the peddler and the cold weather market.

"We want only members that are capable and will run a strictly sanitary market. We have a legislative committee which will look after our interests in the Legislature in conjunction with the Board of Health."

HOLD CATTLE DRESSING CONTEST.

An old time barbecue and skilled cattle dressing contests were recently held by some 2,000 butchers, commission men and packers of Buffalo, N. Y. Ed Zeir, who had held the state championship in veal dressing for over twenty years, finally lost his laurels, when Milton C. Schilling stopped the judges' watches in 1 minute and 12 seconds.

In the cattle dressing Frank Higgins, who had held the state championship for several years, was a heavy favorite, owing to his past reputation and the fact that he always had been selected by Johnny Glass (world's champion) as a partner in his contests.

However, a big surprise was in store for George Krauss of the J. C. Dold Packing Co., who completed his dressing in 5 minutes and 58 seconds, against Higgins' 7 minutes and 32 seconds. This was the first time Krauss had ever competed in a professional contest and that his time was remarkable can be best understood when it is realized that the world's record mark is 4 minutes and 49 seconds, made by Johnny Glass.

Frank Kumro won the sheep dressing contest with the good record of 2 minutes and 28 seconds.

All livestock was slaughtered, dressed, and auctioned off on the grounds, Henry Brocksop being the official auctioneer. K. G. Mansfield, more familiarly known as "Doc," Henry Brocksop, George Cook and C. B. Spangler proved themselves competent judges and referees.

MEAT COUNCILS AND HAM DRIVES.

(Continued from page 23.)

The Meat Council of New York, which previously had distributed posters and window strips, issued recipes to all of the important hotels, restaurants, and lunch

rooms, calling attention to the prevailing low wholesale prices of hams, urging restaurateurs to serve more ham, and giving a number of recipes for the chefs' use. This letter, which made a hit, was as follows:

"Dear Sir:

"Have you noticed the bigger margin of profit on ham dishes in the last few weeks? Many restaurateurs who saw the way wholesale ham prices slumped two months ago have cashed in on it by putting more ham dishes on their menus and playing up a ham special every day.

"New York wholesale prices of all kinds of smoked ham are down from twenty to twenty-five per cent below the usual at this season. Poor export business has left many packers with plenty of the best hams. Ham is the meat bargain these days.

"And ham is always a popular dish. It is particularly welcome between seasons—cool mornings or warm noons. Ham is tasty and leaves the patron feeling he has had something good for his check.

"And not only is ham cheap now but of course the kitchen costs on ham dishes are practically nothing. It's a ready meat which can be fixed up in all kinds of appetizing and economical ways. When in doubt, add ham, is a good motto for the chef.

"A ham special every day in the next few weeks will boost small warm-weather checks. Ham for breakfast—boiled ham for luncheon—baked ham for dinner. Add a little ham to every vegetable salad and make it the popular Russian salad. Put ham in more of the egg dishes. Put more ham into the cold cuts plates and the club sandwiches. And of course there is the good old ham sandwich.

"Ham is good—and it is particularly good for you these days.

"MEAT COUNCIL OF NEW YORK."

"P. S.—Please give the enclosed suggestions to your chef."

The Meat Council of Hudson County, New Jersey, put on a special ham week during the latter part of September. The secretary of this council, in a letter to the national association, wrote in part as follows:

"Wholesalers and retailers report a splendid increase in sales during the week of our campaign, wholesalers reporting an increase of from 5 to 40 per cent, and retailers two to four times their normal volume.

"As further evidence of how well our propaganda was distributed, retailers advise that their sales for the past week on hams were equally as good and in some cases better than the campaign week."

CALIFORNIA RETAILERS ELECT.

M. S. Maxwell, secretary of Butchers' Union No. 115, was re-elected president of the California State Federation of Butchers at a recent convention of the organization in Long Beach, Cal. Other officers elected were: First vice president, Chris. Lages, Sacramento; second vice president, M. Cavanaugh, Richmond; third vice president, J. F. Sullivan, San Jose; fourth vice president, M. Guerro, Slaughterhouse men; fifth vice president, J. L. Wilson, Taft; sixth vice president, Chas. Colburn, Los Angeles; secretary-treasurer, F. M. Sanford, Oakland.

Stockton was selected as the meeting place for the next convention.

LOCAL AND PERSONAL.

T. B. Maupin will reopen his meat market at Fulton, Ky.

Lincke & Son will open a meat market at Hinckley, Minn.

Jess Strang will open a meat market at Mussellshell, Mont.

Page & Dalton have opened a new meat market at Yates City, Ill.

Wm. Ripper has opened a meat market on Vine street, Marquette, Mich.

J. E. Batson has purchased the Riverside market at West Kelso, Wash.

S. F. Biderwell has purchased the I. N. Roe meat market at Olathe, Kans.

C. C. Bunn will open a meat market in the Warsaw building, Gillespie, Ill.

Emil Schneider has purchased the Sherwood meat market, Sherwood, Wis.

W. C. Rhodes has sold his meat market at Mahomen, Minn., to Lee Barker.

Mahy Lorge has purchased the meat market of Joe Obert at Wynot, Neb.

Frank Krause has sold his meat market at Ludington, Mich., to Elmer Hoyer.

The Hart grocery and meat market has opened at 745 M street, Fresno, Cal.

The Harris meat market, Sentinel Butte, N. D., was destroyed by fire recently.

Kennedy Bros. are about to engage in the meat business at Blackwell, Okla.

Harry Frickel will open a meat market at 1203 Harrison street, Davenport, Ia.

Ben Roubicek has purchased the meat market of Leui Bros. at Comstock, Neb.

Frank Interholtzenger has purchased the Central Meat Market at Sidney, Neb.

Earl Angus has purchased the meat business of Angus & Smith at Albion, Neb.

M. H. Weaver will shortly build an addition to his meat market at Shelton, Neb.

James Jones has opened a new meat market in the Hackney building, Gillespie, Ill.

L. R. Downs & Co. have opened a meat market in the Kinsey block, Noblesville, Ind.

The meat market of Boisdorf & Maynard, Sterling, Ill., was recently damaged by fire.

E. A. Olin has purchased the Home Meat Market, Rock Rapids, Ia., from Frank Lovell.

Elmer Hoyer has purchased the Avenue Market, Ludington, Mich., from Frank Krause.

C. Holland & Son will engage in the meat business at 7730 50th avenue, Portland, Ore.

Walter Anderson has sold his interest in the Ferndale Meat Co., Ferndale, Cal., to Louis Gist.

Edward & Burnett have sold their meat market at Harbor Springs, Mich., to E. Hildebrant.

Wm. Krahmke and Al Bixenman are engaging in the meat business at Grand Island, Neb.

Orson Bryant will shortly open a meat market in the McGrail building at Three Forks, Mont.

Matt Evans will shortly open a meat market in the Blake B. Bell building, Harvard, Ill.

A. M. Van Horn has purchased the meat market of Mabson & Kammer at Milton Junction, Wis.

N. O. Deines has purchased the P. & S. meat market, 10 South First avenue, Marshalltown, Ia.

C. D. Lakes and Charles C. Early have purchased the Ratliff Bros. meat market at Irvine, Ky.

Chas. and Sam Ellis have purchased the City Meat Market, Neodesha, Kans., from J. H. Prentice.

The Nash Meat Markets have opened another meat market at 601 Vineville avenue, Macon, Ga.

The Ames Square deal grocery and meat market has opened at 129 Main street, Ames, Ia.

H. W. Madding has purchased the Trickey Bros. grocery and meat market at Iowa Falls, Iowa.

Samuel Lurie and Jacob Hoberman have purchased the Hall meat market at 5 East Main street, Meriden, Conn.

Joe Berens has purchased the Pioneer meat market at Parker, S. D., and will take possession November 1.

Ed Bourdage will shortly open a meat market at the corner of Chisholm and Fourth streets, Alpena, Mich.

E. Hildebrant has purchased the meat market and grocery store of Edward A. Burnett at Harbor Springs, Mich.

William Horn has purchased the meat market of Frank J. Carpenter at 210 North Mulberry street, Hagerstown, Md.

Shelton & Co., Scio, Ore., have moved to their new quarters in the Wesely building and are adding many improvements.

F. A. Case has purchased the City Meat Market at Milton, Ore., and will conduct it under the name of The Cash Market.

Adolph Schuch will conduct a meat market in the building at the corner of Harrison and Dodge streets, Kewaunee, Wis.

John Curran has purchased the Cash Grocery and Meat Market at Hibbing, Minn., from Chas. Greisbach and W. J. Cowan.

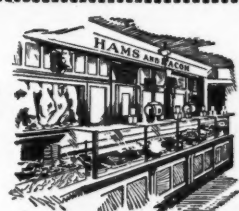
Frank Carpenter has purchased the meat market formerly conducted by J. M. Boylan, 637 North Mulberry street, Hagerstown, Md.

Henry C. Schroetter has purchased the seven meat markets of Cudahy Bros. in Kenosha, Wis., and will take possession November 1.

Albert Nauert has purchased the Union meat market on Main street, Carmi, Ill., and is adding many improvements. The new market will be known as the Iceless Meat Market.

J. L. Van Buskirk has opened a meat market in the new building at the corner of Peters and Morningside avenues, Morningside, Sioux City, Ia.

A new meat market will be opened shortly in the B. W. Kenner building, North street, Grayville, Ill., under the management of Jud Miner.



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BOSTON MASS.

New York Section

R. C. Evans, district manager of Morris & Company, New York, has just returned from a trip to the Connecticut houses of the company and reports much improved conditions in that territory.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending October 21, 1922, on shipments sold out, ranged from 9.00 cents to 20.00 cents per pound, and averaged 13.05 cents per pound.

On last Thursday evening the first inter-branch meeting of the United Master Butchers of America was held at the meeting rooms of the Brooklyn branch. Representatives from the various locals in Greater New York were present.

The Washington Heights branch, United Master Butchers of America, has decided to hold an open meeting for all butchers of Washington Heights on the second Tuesday in November. There will be one or two good speakers and music, and refreshments will be served.

Mrs. H. Senner, one of the directors of THE NATIONAL PROVISIONER, arrived from Europe on the "Orduna" last Monday, accompanied by her daughter, Mrs. Otto V. Schrenk, and two grandchildren. Mrs. Senner has been in Europe for more than a year and a half, where she has devoted much of her time to charitable and relief work.

Wholesalers should not forget the Red Cross Drive which is to commence on November 11th. Last year the Wholesale Meat Division exceeded its quota by \$500, and it is hoped that the sixth roll call will find every wholesale meat dealer represented by contributions. Mr. L. S. Joseph is chairman and Miss Lillian M. Knoeller is secretary, with headquarters at 17 E. 42nd street, New York.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending October 21, 1922: Meat—Manhattan, 1,021 lbs.; Brooklyn, 146 lbs.; The Bronx, 68 lbs.; Queens, 219 lbs.; total, 1,454 lbs. Fish—Manhattan, 190 lbs.; Brooklyn, 15 lbs.; Bronx, 8 lbs.; Queens, 45 lbs.; total, 258 lbs. Poultry and game—Manhattan, 1,745 lbs.; Brooklyn, 4 lbs.; total, 1,749 lbs.

Moe Loeb, chairman of the retail meat dealers' division of the Red Cross Honor Roll, is making an earnest appeal in the name of charity to all retail meat dealers to "dig deep," even though it hurts, that this worthy organization may be in a position to continue its wonderful work. It is not at all necessary to dwell upon the good work accomplished by the Red Cross, who are ready at a moment's notice to brave all dangers with aid and money, irrespective of class, creed or conditions. Mr. Loeb is anxious that the retail meat

dealers' division come out on top, and he should have help.

George Kramer, president of Ye Olde New York Branch, is desirous of having the forthcoming ball under his regime on Thanksgiving night one of the largest ever held by this branch. E. Collin, chairman of the Ball Committee, with Mr. Kramer is sparing neither time, money nor energy to make this event a great success, both financially and socially. It is hoped the members will put their shoulders to the wheel and give their officers that moral support which is a necessary incentive for the greater activities planned by this branch for the near future.

The New York Retail Butchers Fund, Inc., is in working order and the fund will be started at the meeting on the first Monday in November. At a meeting held on Monday night the following officers were elected: President, Moe Loeb; treasurer, E. Schmelzer; secretary, George Vetter; trustees, Herman Kirchbaum, Chas. Hembt and E. Collins; directors, A. F. Grimm, Moe Loeb, Wm. H. Hornidge, E. Collin, Geo. Kramer, Herman Kirchbaum, E. Schmelzer, I. Werdenschlag and Chas. Hembt. This is probably one of the largest enterprises undertaken by the retailers and promises to be of great benefit to the butchers of New York City, including as it does all the activities of the various branches in this section.

George H. Shaffer, for many years president of the East Side branch, United Master Butchers of America, and the first president of the national association after the associations of the East and West combined, was taken to Roosevelt Hospital last Saturday to be operated on for appendicitis. The operation was successful and Mr. Shaffer is doing nicely.

Mr. Shaffer had planned to attend the convention of the Institute of American Meat Packers, but not feeling very well on the completion of an automobile tour with O. Edward Jahrsdorfer of Brooklyn, he decided to forego this pleasure. The automobile trip took in a visit to the farm where Mr. Shaffer spent his boyhood days in Pennsylvania, and to the oyster beds in the little town of Oxford, Maryland, from which Mr. Jahrsdorfer advanced to the butcher business and then to the banking field.

DOLD BOOSTERS GET TOGETHER.

Recently the boosters of the 50-50 club of the J. C. Dold Packing Co., Buffalo, N. Y., held a get-together picnic, that like the ones in the past have done much to maintain and promote the spirit which exists in the whole company personnel. The place was Wheatfield Farms Grove. A happy thought of Henry DuQuinn, president of the Boosters' club, was that since President J. C. Dold had a large corn crop ready for the silos and farm help was rather scarce, it would be well for the club to spend the day helping him.

This program was carried out with great success. Over 100 employees spent from 8 to 2 o'clock in farm work when a strike was called by the 50-50 president, J. J. Cuff, and the rest of the day was passed in sport.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, October 26, 1922, as follows:

Fresh Beef—	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS:				
Choice	\$17.00@18.00	\$18.00@19.00	\$19.00@20.00	\$19.00@....
Good	15.50@16.50	16.00@18.00	16.00@18.00	16.00@18.00
Medium	14.00@15.00	12.00@15.00	12.00@15.00	11.00@15.00
Common	9.00@11.00	9.50@11.00	9.00@11.00	8.00@11.00
COWS:				
Good	10.00@11.00	9.00@10.00	10.00@11.00	10.00@11.00
Medium	8.00@ 9.00	8.00@ 9.00	9.00@10.00	9.00@10.00
Common	7.00@ 7.50	7.00@ 8.00	8.00@ 9.00	7.00@ 9.00
BULLS:				
Good	@.....	@.....	@.....	@.....
Medium	@.....	@.....	@.....	@.....
Common	6.25@ 6.50	@.....	6.00@ 7.00	@.....
Fresh Veal—				
Choice	17.00@18.00	@.....	19.00@22.00	20.00@....
Good	16.00@17.00	@.....	16.00@18.00	18.00@19.00
Medium	12.00@14.00	11.00@13.00	11.00@14.00	14.00@16.00
Common	8.00@10.00	9.00@11.00	9.00@10.00	10.00@13.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	25.00@26.00	25.00@26.00	27.00@29.00	28.00@30.00
Good	23.00@24.00	24.00@25.00	26.00@27.00	25.00@28.00
Medium	22.00@23.00	23.00@24.00	23.00@25.00	25.00@26.00
Common	17.00@20.00	20.00@23.00	18.00@20.00	20.00@22.00
YEARLINGS:				
Good	@.....	@.....	20.00@22.00	@.....
Medium	@.....	@.....	@.....	@.....
Common	@.....	@.....	@.....	@.....
MUTTON:				
Good	14.00@15.00	13.00@15.00	15.00@18.00	16.00@17.00
Medium	10.00@12.00	10.00@12.00	13.00@15.00	14.00@16.00
Common	7.00@ 9.00	8.00@10.00	9.00@11.00	10.00@12.00
Fresh Pork Cuts—				
LOINS:				
8-10 lbs. average	22.00@24.00	26.00@27.00	26.00@27.00	24.00@26.00
10-12 lbs. average	21.00@23.00	25.00@26.00	24.00@26.00	23.00@25.00
12-14 lbs. average	20.00@21.00	23.00@25.00	22.00@25.00	21.00@23.00
14-16 lbs. average	19.00@20.00	21.00@22.00	20.00@23.00	20.00@21.00
16 lbs. over	17.00@18.00	17.00@20.00	19.00@22.00	18.00@20.00
SHOULDERS:				
Skinned	14.00@14.50	@.....	16.00@17.00	14.00@16.00
PICNICS:				
4-6 lbs. average	12.50@13.50	15.00@16.00	14.00@16.00	15.00@16.00
6-8 lbs. average	11.50@12.50	14.00@15.00	13.00@14.00	@.....
BUTTS:				
Boston Style	17.50@18.00	@.....	18.00@21.00	18.00@20.00

*Veal prices include "hide on" at Chicago and New York.



TRADE MARK

HAND FORGED ON THE ANVIL FROM DOUBLE SHEAR STEEL

John Wilson's Butcher Knives and Steels

1750 Standard of the World 1922

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Packing Plant Where Ranch Once Was

The new plant of the California Dressed Beef Company, Los Angeles, Cal., to be opened about the first of November, to take the place of the old plant, which was destroyed by fire on November 5, 1921, is built on the very same spot which twenty years ago was the home ranch of the president and virtual owner of the enterprise, R. L. Bliss.

The whole development of the modern meat packing industry may be said to be summarized in that one illustration, as well as the remarkably rapid growth of the industry in California. Here has been developed from the old ranch days the present plant, which is to be the largest and most modern on the Pacific Coast. The fact that it has been erected in ten months from the time of the fire that wiped out the old plant is a sign of great energy.

The new plant of the California Dressed Beef Company is on the old site on the northeast corner of Santa Fe and Vernon avenues, Los Angeles, Cal., with a frontage of more than a city block on each thoroughfare. It comprises a total ground space of more than six acres, nearly half of which is now built up with substantial edifices two and three stories above the ground and a story below, with a total of over 300,000 square feet of floor space under roof on nearly three acres of ground.

New System of Stock Pens.

The entire balance of the acreage not under roof is to be cemented and given over to a new system of stock pens and automatic feeding and watering troughs, on a system invented by Mr. Bliss. These pens will include about forty of the automatic feeding and watering troughs, and will provide accommodations at one time for 1,500 heaves and calves, 3,000 hogs, and 8,000 sheep.

The slaughtering department will be in the basement of the new buildings and will provide facilities for daily killing of 200 heaves, 250 calves, 1,000 hogs and 1,000 sheep and lambs. The main buildings oc-

cupy ground space 400 by 200 feet, besides which there will be several auxiliary buildings, most of them designed for the comfort and sanitary cleanliness of the employees.

Special Oil Refining Process.

The eastern portion of the new buildings is given over throughout its entire four stories to a modern cottonseed oil refinery, which is being installed under the superintendence of J. W. Ruwe, chemical engineer and an expert in the erection and improvement of vegetable oil plants. This cottonseed oil refinery will have a daily capacity of 60,000 pounds of finished oil, compounds and shortenings, and storage capacity of 1,000,000 pounds of oil.

Building for the Future.

Branch offices will be maintained at San Diego and at San Francisco, for both purchase and sale, but the operations of the company will be largely confined to southern California. Instead of makeshift additions as in the past to take care of the yearly growth of population, Mr. Bliss says the present plant is based on at least a ten-year look-ahead.

R. L. Bliss, the founder, is the president and general manager. He also planned and superintended the building. Hugh Jackson is vice-president, and T. S. Reynolds is secretary-treasurer. From 250 to 300 employees are to be given work when the plant begins operations on November 5.

RETAIL PRICE CHANGES.

During the month from August 15, 1922, to September 15, 1922, monthly prices decreased as follows: Ham, 5 per cent; sirloin steak, round steak, rib roast, 1 per cent; bacon, leg of lamb, decreased less than five-tenths of 1 per cent.

Some articles increased in price as follows: Strictly fresh eggs, 21 per cent; butter, 6 per cent; pork chops, 4 per cent; oleomargarine and nut margarine and cheese, 1 per cent. Prices remained unchanged for chuck roast, plate beef, hens and lard.

For the year period, September 15, 1921, to September 15, 1922, the following articles decreased in price: Hens, 9 per cent;

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butter, 8 per cent; oleomargarine, 7 per cent; bacon and ham, 6 per cent; plate beef, and nut margarine, 5 per cent; lard, 4 per cent; pork chops, 3 per cent; round steak, rib roast, chuck roast and cheese, 2 per cent; sirloin steak, 1 per cent.

These articles increased in price as follows: Leg of lamb, 9 per cent.

For the 9-year period, September 15, 1913, to September 15, 1922, the articles named showed increases as follows: Leg of lamb, 92 per cent; ham, 72 per cent; hens, 62 per cent; pork chops, 50 per cent; sirloin steak, 47 per cent; round steak and cheese, 45 per cent; bacon, 44 per cent; rib roast, 39 per cent; butter, 24 per cent; chuck roast, 22 per cent; strictly fresh eggs, 19 per cent; lard, 7 per cent, and plate beef, 2 per cent.

SHOP FAT PRICES CHANGE.

Butcher's shop fat prices in New York increased from 2 cents to 2½ cents per pound, effective Monday, October 23, 1922.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, common to prime.....	6.50@10.60
Cows, common to choice.....	1.25@ 5.30
Bulls, common to choice.....	4.00@ 5.00

LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	15.75@16.00
Calves, veals, common to medium.....	10.00@14.25
Calves, veals, culls, per 100 lbs.....	8.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.....	15.25@15.50
Sheep, ewes, prime, 100 lbs.....	6.75@ 7.00
Sheep, ewes, common to good, per 100 lbs.....	4.00@ 6.50

LIVE HOGS.

Hogs, heavy.....	9 1/2 @ 10 1/4
Hogs, medium.....	10 1/4 @ 10 1/2
Hogs, 140 lbs.....	10.35@10 1/2
Pigs, under 70 lbs.....	9 3/4 @ 10
Roughs.....	7 1/2 @ 8 1/4

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	@20
Choice, native, light.....	@21
Native, common to fair.....	@19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	18 1/2 @ 19 1/2
Native choice yearlings, 400@600 lbs.....	19 1/2 @ 20
Western steers, 600@800 lbs.....	12 @ 16
Texas steers, 400@600 lbs.....	10 @ 11
Good to choice heifers.....	17 @ 18
Choice cows.....	11 @ 12
Common to fair cows.....	9 @ 10
Fresh bologna bulls.....	6 1/2 @ 7 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@30	@28
No. 2 ribs.....	@24	@25
No. 3 ribs.....	@10	@11
No. 1 loins.....	@32	@34
No. 2 loins.....	@21	@24
No. 3 loins.....	@11	@12
No. 1 hinds and ribs.....	@26	@27
No. 2 hinds and ribs.....	@22	@23
No. 3 hinds and ribs.....	@14	@16
No. 1 rounds.....	@15	@16
No. 2 rounds.....	@11	@14
No. 3 rounds.....	@8	@12
No. 1 chucks.....	@13	@14
No. 2 chucks.....	@9	@12
No. 3 chucks.....	@6	@10
Bolognas.....	@6	7 1/2 @ 8 1/4
Rolls, reg., 6@8 lbs. avg.....	@22	@23
Rolls, reg., 4@6 lbs. avg.....	@17	@18
Tenderloins, 4@5 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@30
Veals, country dressed, per lb.....	@23
Western calves, choice.....	@23
Western calves, fair to good.....	@21
Grassers and buttermilks.....	@13

DRESSED HOGS.

Hogs, heavy.....	@15 1/4
Hogs, 180 lbs.....	@15 3/4
Hogs, 160 lbs.....	@15 1/2
Hogs, 140 lbs.....	@16 1/2
Pigs, 80 lbs.....	@16 1/4

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	@29
Lambs, poor to good.....	@28
Sheep, choice.....	@17
Sheep, medium to good.....	@14
Sheep, culls.....	@13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	@21
Hams, 10@12 lbs. avg.....	@22
Hams, 12@14 lbs. avg.....	@22
Picnics, 4@6 lbs. avg.....	@17
Picnics, 6@8 lbs. avg., per lb.....	15 1/2 @ 16
Rollettes, 6@8 lbs. avg., per lb.....	18 1/2 @ 19
Beef tongue, light.....	@35
Beef tongue, heavy.....	@45
Bacon, boneless, Western.....	@27
Bacon, boneless, city.....	@26
Pickled bellies, 10@12 lbs. avg.....	@20

FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.....	@28
Fresh pork tenderloins.....	@50
Frozen pork loins, 10@12 lbs. avg.....	@21
Frozen pork tenderloins.....	@50
Shoulders, city, 10@12 lbs. avg.....	@17
Shoulders, Western, 10@12 lbs. avg.....	@17
Butts, boneless, Western.....	@22
Butts, regular, Western.....	@20
Fresh hams, city, 8@10 lbs. avg.....	@22
Fresh hams, Western, 10@12 lbs. avg.....	@21
Fresh picnic hams, Western, 6@8 lbs. avg.....	@16
Extra lean pork trimmings.....	@19
Regular pork trimmings, 50% lean.....	@13
Fresh spare ribs.....	@13
Raw leaf lard.....	@14

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	140.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	110.00@120.00
Black hooft, per ton.....	55.00@ 60.00
Striped hooft, per ton.....	55.00@ 60.00
White hooft, per ton.....	85.00@ 95.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	110.00@125.00
Horns, avg., 7 1/2 oz. and over, No. 1s.....	275.00@300.00
Horns, avg., 7 1/2 oz. and over, No. 2s.....	200.00@250.00
Horns, avg., 7 1/2 oz. and over, No. 3s.....	150.00@175.00

FANCY MEATS.

Fresh steer tongues, L.C., trim'd.....	@40c	a pound
Fresh steer tongues, untrimmed.....	@37	a pound
Calves, heads, scalded.....	@65c	a piece
Sweetbreads, veal.....	@75c	a pair
Sweetbreads, beef.....	@35c	a pound
Beef kidneys.....	@10c	a pound
Mutton kidneys.....	@6c	each
Livers, beef.....	@20c	a pound
Oxtails.....	@15c	a pound
Hearts, beef.....	@8	a pound
Beef hanging tenders.....	@15c	a pound
Lamb fries.....	@10c	a pair

BUTCHER'S FAT.

Shopfat.....	@ 2 1/2
Breastfat.....	@ 4
Edible suet.....	@ 5
Inedible suet.....	@ 4
Bones.....	@25

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	14	17
Pepper, Sing., black.....	10 1/4	13 1/4
Pepper, red.....	35	39
Allspice.....	5 1/4	8 1/4
Cinnamon.....	11 1/4	15 1/4
Coriander.....	13 1/4	16 1/4
Cloves.....	35	40
Ginger.....	13	16
Mace.....	47	52

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Double bags.
Double refined saltpetre, gran.....	6 1/2	6 1/2	6 1/2
Double refined saltpetre, small crystal.....	7 1/2	7 1/2	7 1/2
Double refined nitrate soda, gran.....	4 1/4	4 1/4	4 1/4
Double refined nitrate soda, crystals.....	5 1/2	5 1/2	5 1/2
In 25-bbl. lots:			
Double refined saltpetre, gran.....	6 1/2	6 1/2	6 1/2
Double refined saltpetre, small crystals.....	7 1/2	7 1/2	7 1/2
Double refined nitrate soda, gran.....	4 1/4	4 1/4	4 1/4
Double refined nitrate soda, crystals.....	5 1/2	5 1/2	5 1/2
In carloads:			
Double refined nitrate of soda, gran.....	4 1/4	4 1/4	4 1/4
Double refined nitrate of soda, crystals.....	5 1/4	5 1/4	5 1/4

GREEN CALFSKINS.

	5-9 lbs.	9 1/2-12 1/2 lbs.	12 1/2-14 lbs.	14-18 lbs.	18 lbs. up.
Prime No. 1 veals.....	2.37	3.15	3.50	4.00	
Prime No. 2 veals.....	2.55	2.90	3.25	3.75	
Buttermilk No. 1.....	2.45	2.90	3.25		
Buttermilk No. 2.....	2.25	2.70	3.05		
Branded grubby.....	2.00	2.20	2.40	2.60	
No. 3.....					At value

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 lbs. and over to dozen, lb.....	@35
Western, 48 to 59 lbs. to dozen, lb.....	@34
Western, 43 to 47 lbs. to dozen, lb.....	@32
Western, 36 to 42 lbs. to dozen, lb.....	@26
Western, 31 to 35 lbs. to dozen, lb.....	@23
Western, under 30 lbs. to dozen, lb.....	@22

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 lbs. and over to dozen, lb.....	@32
Western, 48 to 59 lbs. to dozen, lb.....	@33
Western, 43 to 47 lbs. to dozen, lb.....	@31
Western, 36 to 42 lbs. to dozen, lb.....	@27
Western, 30 to 35 lbs. to dozen, lb.....	@22
Western, under 30 lbs. to dozen, lb.....	@21

Fowls—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.....	@32
Western, dry packed, 4 1/2 lbs. each, lb.....	@31
Western, dry packed, 3 1/2 lbs. each, lb.....	@26
Western, dry packed, 3 lbs. and under, lb.....	@24

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry packed, boxes.....	@17
Western, scalded, bbls.....	@17

Ducks, Long Island.....

	@30
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Squabs—

White, 11 to 12 lbs. to doz., per doz.....	\$8.50@9.00
White, 10 lbs. to doz., per doz.....	7.50@8.00
Dark, per doz.....	2.50@3.00

LIVE POULTRY.

Fowls, via express.....	@30
Old roosters.....	@15
Ducks, via express.....	@25
Turkeys, via express.....	@50
Geese, via express.....	@26
Pigeons, per pair.....	@25
Guineas, per pair.....	@70

BUTTER.

Creamery (92 score).....	@46 1/2
Creamery (higher scoring lots).....	@47 1/2
Creamery firsts.....	41 1/2 @ 45 1/2
Creamery seconds.....	35 1/2 @ 37
Creamery, lower grades.....	34 @ 35

EGGS.

Fresh gathered, extras, per doz.....	@59
Fresh gathered, extra firsts.....	@53
Fresh gathered, firsts.....	@44
Fresh gathered, checks, fair to choice, dry 21.....	@22
Fresh gathered, dirties, No. 1.....	@25

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.....	\$3.25 @3.30
Ammonium sulphate.....	@3.65
Double bags, per 100 lbs., f. o. b. N. Y.	@4.50
Blood dried, 15-16% alk., per unit.....	
Fish scrap, dried, 11% ammonia, 15% B. P. L., delivered Baltimore.....	4.00 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.70 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. L., f. o. b. fish factory.....	3.50 and 50c
Soda nitrate, in bags, 100 lbs. spot.....	@2.45
Soda nitrate, in bags, futures.....	2.47 1/2 @ 2.52 1/2
Tankage, ground, 10% ammonia, 15% B. P. L., bulk.....	4.35 and 10c
Tankage, unground, 9-10% ammonia.....	4.25 and 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags per ton.....	@40.00
Acid phosphate, bulk, f. o. b. Balt., per ton.....	8.00 @8.50

Potash.

Kainit, 12.4% bulk, per ton.....	@6.70
Manure salt, 20% bulk, per ton.....	9.80
Muriate, in bags, basis 80%, per ton.....	32.95
Sulphate, basis 90%, bags, ton.....	42.35

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of October 14 to October 20, 1922:

	14.	16.	17.	18.	19.	20.
Chicago.....	43 1/2	44	44 1/4	44 1/2	44 3/4	45
New York.....	45	45 1/2	46	46 1/2	46 3/4	47 1/2
Boston.....	45	45 1/2	46	46 1/2	46 3/4	47 1/2
Phila.....	45	46	46 1/2	47	47 1/4	47 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	14.	16.	17.	18.	19.	20.
	39 1/4	40	40 1/4	40 1/2	40 3/4	41 1/2

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1921.
Chicago.....	24,312	31,880	31,443	2,432,402
New York.....	32,657	30,955	39,364	2,806,151
Boston.....	7,958	6,175	14,099	1,003,250
Phila.....	7,188	12,966	10,788	733,406

Total.....72,115 81,965 95,694 6,975,209 6,072,633

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Oct. 20, 1921.	Cor. day of week, 1921.
Chicago.....	25,053	216,696	22,718,922	22,663,704
New York.....	40,122	205,524	12,830,596	14,722,690
Boston.....	2,604	204,166	10,966,827	12,438,816
Phila.....	16,880	84,479	2,190,845	2,797,560
Total.....	84,659	710,865	48,707,180	52,622,830

